



QUINTA DO VALE MEÃO

RED 2020

HARVEST REPORT

The beginning of the Viticultural Year 2020 was very rainy. The accumulated rainfall from December to April was 420 mm, three times higher than in 2019. The humid and warm conditions of spring favored a precocious vegetative cycle by about three weeks and flowering was affected by occasional rains, interfering with the development of the bunches. The summer was extremely dry and very hot.

On the 23rd and 24th of June, a rapid rise in temperature caused widespread scalding in the Douro vineyards, with consequent effects on the reduction of production.

Several heat waves in June and July further reduced production, whose decrease reached 40%, compared to the average of recent years. Touriga Franca was the main contributor to this decrease, being the grape variety that suffered the most from the consequences of the aforementioned extreme phenomena.

The Harvest, which was much shorter than usual, started on the 18th of August, with the white varieties Rabigato and Arinto. Then the red varieties were quickly picked, the harvest being completed in the third week of September.

GRAPE VARIETIES

60% Touriga Nacional, 35% Touriga Franca, 3% Tinta Barroca, 2% Tinta Roriz

VINIFICATION

After being crushed, the grapes were cooled down and trodden by foot during four hours in granite lagares and then transferred to small-refrigerated stainless steel vinifying vats. In this vintage approximately 10% of the wines fermented with stems. Each grape variety and vineyard is vinified separately. The final blend is only made before bottling. All the wine was matured in French Allier oak barriques (225 litres), 45% new and 55% second usage.

TASTING NOTES

Very concentrated in colour. Deep and complex nose with lots of aromatic nuances, yet maintaining the balance between them. In the mouth it is vibrant, in a set of great elegance, showing an excellent integration of the wood, a surprisingly large variety of flavours, and a very long aftertaste.

