



QUINTA DO VALE MEÃO

2021

HARVEST REPORT

It was a relatively quiet wine-growing year as compared to previous years, despite being marked by very localized hailstones. The vineyards of Quinta do Vale Meao were in no way harmed by this occurrence. Winter was not rainy (171.4mm), a situation that was also observed in spring (107.4mm) and summer (93.6mm). Temperatures were normal for the respective seasons. This allowed that at the beginning of the harvest, in general, the vines were well in terms of foliage, green, lush and with bunches in excellent phytosanitary condition. These weather conditions meant that the maturations were constant throughout the harvest. Downy mildew and powdery mildew had no significant impact on production. Proof of this was the increase in production of around 17% compared to 2020. The harvest started on the 19th of August and ended on the 27th of September. It was an extraordinary year for the white wines, which are very aromatic, with vibrant acidity combined with an excellent volume in the mouth. Red wines are very balanced with good structure and concentration.

GRAPE VARIETIES

53% Touriga Nacional, 40% Touriga Franca, 5% Tinta Barroca and 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.

