



QUINTA
DO
VALE MEÃO

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PORTO VINTAGE 2015

HARVEST REPORT

Autumn of 2014 was rainy, which allowed the replenishment of water reserves in the soil. By the beginning of winter it rained a little over 50% of the annual average, building some optimism for the winter and the following year. Nevertheless the winter was dry, and the autumn rain has proven insufficient to ensure a water supply for the coming year. Consequently the start of the vegetative cycle of the vines was difficult, and the rains the beginning of May (about 40 mm) were fundamental to balance fluid balance. Summer of 2015 was one of the driest we have ever registered, although with the lowest temperatures ever recorded, allowing the plants to grow despite the low levels of water in soil, but leading to an early harvest. We started the harvest on August 19 with the Rabigato grape variety. The harvest of red grapes began on August 24 with Tinta Amarela. The end of August brought relatively fresh days and cool nights, which allowed us to slow down the harvest and take advantage of these conditions. The harvest lasted until October 1st and the results were of exceptional quality, originating very aromatic wines with a beautiful color.

GRAPE VARIETIES

Mix of Touriga Franca (45 %) with other grape varieties: Touriga Nacional, Tinta Roriz, Tinta Barroca, Tinta Amarela and Sousão.

VINIFICATION

After being crushed, the grapes are cooled down and periodically trodden by foot in granite "lagares" until the sugar contents of the must reaches the required level. This process lasts in average for three days. The must is then racked to the storage vats and wine brandy is added to stop fermentation.

TASTING NOTES

We declared Quinta do Vale Meão VINTAGE PORT 2015 which shows a deep color, with a powerful attack, full of intensity where one can easily find fresh fruity notes. It is very well structured so we believe it will age beautifully.

