



# QUINTA DO VALE MEÃO

## HARVEST REPORT

In terms of historical figures, the 2024 growing season can be considered moderately warm, with slightly above-average rainfall. The winter was very wet, particularly March, which was marked by heavy rainfall. Although the summer was hot and dry, the end of August and September, the harvest period, were very cool. Disease pressure remained low throughout the growing cycle, which was the longest since 2014, with early budding and colouring at the usual time. These moderate conditions, combined with good water reserves in the soil, resulted in above-average yields and favoured very balanced ripening, with excellent harmony between sugars, acids and tannins. The harvest was extensive: it began on 21 August with the Rabigato grape variety and ended on 4 October.

## GRAPE VARIETIES

Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz e Sousão.

## VINIFICATION

Resulting from a rigorous selection of the best Port wines from a single year, it is made from more than 10 grape varieties, with Touriga Franca being the dominant one. The classical vinification method is applied using our century old granite lagares, with mixed grape varieties and keeping 100% of the stems.

After crushing, the must is cooled down. In the same evening of the day of the picking footreading is made in the lagares, for the duration of four hours. Fermentation begins spontaneously and the mechanical crushing is done regularly up until the pressing and addition of selected grape spirit.

The wine is aged in large wooden vats and bottled 22 months after the harvest

## TASTING NOTES

The typical method of treading the grapes in granite lagares allowed for the expression of all the amazing characteristics of this vintage: opulent aromas, fantastic intensity, extraordinary concentration, balanced by lingering freshness. This exceptional complexity will provide long ageing potential.

