

Douro Red MEANDRO 2012

WINE THAT TRULY EXPRESSES THE POTENTIAL OF THE DOURO SUPERIOR

TECHNICAL SHEET

Harvest Report:

After the end of the harvest in 2011, the rainy weather did not arrive and Autumn was unusually hot and dry. Rain came in late November 2011, not surpassing 100 mm, around 25% of the average for this region. The rest of the winter continued with the trend and we started the growing season with almost no water content in the soil. This hindered the bud break of the vine, which was therefore very irregular. Only in late April, early May some rainfall came, about 120 mm, which was important for the survival of plants in a very dry year. However, the average temperature in 2012 was lower than normal in the Douro Superior, with only two heat spikes, one in June and the other in late July. This situation prevented the evolution of vineyard diseases.

In years with these features, plants adapt to conditions and hence this was a year with little vegetative walls, low growth and consequently clusters and smaller berries. This resulted in a yield loss of about 20% with the highest incidence in old vines.

Interestingly, the maturation was slow and no additional production losses occurred as a result of dehydration of grapes. The harvest began on September 4 with Tinta Amarela, followed by Tinta Roriz and Tinta Barroca. The latest were the Tourigas, Nacional and Franca that were harvested on 27 September. The average quality of the musts 2012 is very high.

Grape varieties:

38% Touriga Nacional, 30% Touriga Franca, 20% Tinta Roriz and 12% Other Varieties.

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. Each grape variety is vinified separately. This wine was matured in second and third year French Allier oak barriques.

Tasting Notes:

Lively color. Floral scents combined with red fruit aromas. Fills the mouth with intense fruit notes, showing a long, very fresh and complex after taste.

