



This is a vintage port produced solely from the exceptional vineyards of the **Quinta do Vale Meão** in the Douro Superior. This important Douro estate was the last major achievement of Dona Antonia Adelaide Ferreira, the legendary Great Lady of the Douro, and the only property which was completely planted by her, on 270 hectares of barren common land purchased in 1877.

It is now owned by her great great great grandson, Francisco Olazabal, formerly president of A A Ferreira, to whom the grapes of the property used to be sold. In 1998, he decided to resign, in order to develop its own winemaking project, under the direction of his son, Francisco Olazabal y Nicolau de Almeida.

Vines cover 65 hectares of the property, over three distinct soils (alluvial, granite and schist), which offer a uniquely complex terroir for a single estate.

The unfortified wines of this estate (Quinta do Vale Meão and Meandro de Vale Meão) already count as amongst the most sought after in all Portugal.

In 2000 they first **Estate bottled Vintage Port**, to complement the growing reputation of the unfortified reds. Subsequently we have released 2001, 2003, 2004, 2007, 2008, and now 2011.

## 2011 HARVEST REPORT

After a long, cold and rainy winter, spring arrived with the average rainfall for the year fulfilled – about 400 mm. This situation allowed an earlier than normal but fantastic bud break, with a promising yield in view.

The rainy days occurred throughout the spring causing some downy mildew risks, not significant in this estate, but causing severe damage in the region.

The water levels in the soil after a rainy winter and spring allowed the plants to pass through the summer without severe stress, but the early bud break date forced us to start the harvest at the 23rd of August. A few days later we had 15 mm of rain in two consecutive days which were fundamental to the final part of the maturation in Touriga Nacional and Touriga Franca.

September was dry and with daytime temperatures of about 30 °C, allowing us to harvest slowly and carefully choosing the perfect day to harvest each variety. With an average production, this vintage had a huge quality potential.

#### Vinification:

We picked the grapes by grape variety and ensured raisined and unhealthy bunches were separated. They were then crushed, cooled, and fermented in our traditional granite “*lagares*” until fortification. This process lasts in average for three days. The resulting Port was racked into large oak vats, where it was left to mature, until the final blend was made in April 2013.

#### Tasting Note

**Quinta do Vale Meão VINTAGE PORT 2011** is a deeply colored wine, with a powerful attack, full of intensity where one easily can find fresh fruity notes. It is very well structured so we believe it will age beautifully.

Its final blend is composed of 60% Touriga Franca, 20% Touriga Nacional, 5% Tinta Barroca, 5% Tinta Roriz, 5% Sousão and 5% of other varieties.