

Douro White MEANDRO 2013

TECHNICAL SHEET

Harvest Report:

After the harvest, Autumn brought rainy weather which allowed reaching the end of the year with 50% the average rainfall, thus compensating for the lack of pluviosity that characterized the rest of 2012.

The beginning of 2013 was dry and cold, up to mid-March. As a consequence, we witnessed a bud break 15 days later than average. Rain came back in March, in such quantities that the river Douro was flooded. April May and June were unusually fresh, with relatively frequent rainfall, allowing a perfect development of the plants and a yield higher than 2012.

Summer started without any hydric stress and providing lower than normal temperatures. In early July there was a severe heat wave for about 10 days, causing no damage since the vegetative and water balance had already been achieved. The rest of July was cooler than usual, and August brought typical temperatures of the summer season. This provided a very balanced evolution of the maturation and the delay that occurred at bud-break was kept during the subsequent growth stages, thus delaying the harvest date.

The white varieties were vinified in the first week of September.

Grape varieties:

50% Arinto and 50% Rabigato.

The Arinto comes from a vineyard in the Vilariça vineyard planted in alluvial soil located on the northern tip of the meander. The Rabigato originates from a vineyard in schist soil, south of the meander. Both vineyards, although planted at an altitude 200mts and under the typical conditions of the Douro Superior, demonstrate a surprising acidity.

Vinification:

After being slightly crushed, the grapes are cooled down and pressed in a traditional vertical press. The must is transferred to small temperature control vats in order to complete vinification. Each grape variety is vinified separately. The wine was aged on lees for seven months.

Tasting Notes:

As a result of the traditional pressing, Meandro displays an intense greenish colour. It shows the vibrant acidity of Arinto combined with the lively fruit of the Rabigato. The mouth surprises for its density and freshness.

