



Meandro 2024

One of the most prestigious estates in the Douro Valley. Located on the easternmost part of the Douro, the Douro Superior, still unexplored and isolated. This "Quinta" has long provided the grapes for the production of the magical "Barca Velha", the most highly rated and expensive wine in Portugal. The wines of Vale Meão are considered the absolute top of the Douro, and those who uncork a bottle of it can look back on 150 years of fascinating history. Quinta do Vale Meão was born as the culmination of the work of Dona Antonia Adelaide Ferreira. This woman of strong character was in charge of the House of Porto Ferreira in the middle of the 19th century and turned it into an empire. In 1877 she bought 300 hectares of land from the municipality of Vila Nova de Foz Côa. Its ambition was to build a model vineyard from nothing. The project was not completed until a year before her death in 1896 - as she had to wait several years for the railway to reach her estate from Porto - but finally Quinta do Vale Meão was born. With Meandro, he offered a more accessible variant, and under the Monte Meão label are sold wines produced in small quantities, extremely tasty like this 100% Baga, coming from an estate with granite soil. The nose reveals floral aromas combined with ripe red fruits and delicate spicy touches such as cocoa. The palate offers expressive fruit notes and also a sensation of freshness, mixed with reasonable concentration and a beautiful long complex finish. The tannins are dynamic and the whole is balanced between structure, intensity and freshness.

Producer	Quinta do Vale Meão
Region	Douro
Volume	75.0 cl.
Grape Variety	40% Touriga Nacional, 30% Touriga Franca, 20% Tinta Roriz, 5% Tinta Barroca, 3% Tinto Cão and 2% Sousão
Drinking window	2026-2043
Alc.	14.0%
Vinificatie	The grapes are crushed and subjected to a thermal shock followed by four hours of crushing in granite lagoons. The must is transferred to small capacity stainless steel vats with temperature control. The grapes are vinified separately.

Rijping

for 14 months in 225L second and third year French Allier oak barrels.

15.60 €