



Quinta do Vale Meão 2019

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 de A. 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.

Quinta do Vale Meão is the great wine of the estate. It is one of the most highly rated and sought-after reds in Portugal. It has an ageing capacity of more than 15 years.

Ruby-purple color. Floral aromas with notes of sweet spices and red fruits. On the palate, structured and corpulent, a rather powerful but velvety and refined style. The tannins are present but fine, the finish is complex, long and fresh.

Producer	Quinta do Vale Meão
Region	Douro
Volume	75.0 cl.
Grape Variety	55% Touriga Nacional, 35% Touriga Franca, 5% Tinta Barroca and 5% Tinta Roriz
Drinking window	2025-2033
Alc.	14.0%



VAT: BE0475637718
The Portugal Collection
Begijnhof 28
B- 3800 SINT-TRUIDEN
+32 477 459 644

Vinificatie

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.

Rijping

All the wine was matured in French Allier oak barriques (225 litres). 80% new and 20% second usage.

148.83 €