



2017 RAMOS PINTO HARVEST REPORT

“2017 was a very good year. Our grapes showed good expression and great complexity”

Carlos Peixoto

CLIMATIC CONDITIONS

During 2017 the precipitation was practically half that registered in 2016. Following a dry winter, the trend continued throughout the spring and there was no relevant precipitation from the start of May onwards. Despite the intense hydric stress, the vines showed remarkable resistance. Average temperatures recorded from March to June were much higher than the previous year, sometimes by as much as 4°C. In addition to the rise in average temperatures, which has been constant in the last years, severe weather events occurred more frequently.

GROWING CYCLE

Bud break occurred almost a week earlier than average and the entire cycle was very precocious. Flowering began in the first week of May, with veraison at the end of June. Maturation also took place much earlier, causing the start of the harvest of white and red grapes to occur almost simultaneously.

HARVEST

By the end of July the grapes at Quinta do Bom Retiro were already ripe for eating. The harvest at Bom Retiro began on 22 August and contrary to the last few years advanced without a break. For the first time our records show that a lagar of Touriga Nacional from Bom Retiro was vinified before the Touriga Nacional at Ervamoira. The harvest progressed at a good pace, always in hot, dry weather, until the last day of summer, 21 September.

The Urtiga grapes were harvested on 24 August and despite their rapid maturation they reached a homogenous condition, with their characteristic fruity expression and complexion, combined with easy extraction of colour and fine tannins.

The white grapes were harvested between 8 and 21 August. The Rabigato and Arinto varieties demonstrated less radical behaviour, whilst the Viosinho grapes had to be speedily harvested to preserve their delicate nature.



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As for the red grapes, we began with Tinta da Barca much sooner than usual, on 10 August. The harvest continued at a very fast pace. The harvest of the dominant variety - Touriga Nacional - was polarised. On the one hand, some plots suddenly reached high alcohol content whilst on the other, various plots matured very slowly. The harvest at Quinta de Ervamoira ended on 20 September with the Touriga Franca grapes.

The harvest started on 12 August. With novel precocity, the white grape harvest never paused and was completed on 24 August. The red grape harvest occurred between 24 August and 14 September. The very small grape berries revealed highly concentrated, mature aromas. We waited ten days to ensure that the Touriga Nacional and Touriga Franca grapes achieved perfect maturation.



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“Port wines are expressive, concentrated and present an exceptional character” Ana Rosas

PORT WINE

WHITE PORT WINES

White grapes with a high alcohol content and good acidity produced very pleasant aromatic wines. Lágrima white resulted in a wine that was fresh with a good volume in the mouth, whilst the White Port is more delicate and elegant.

RED PORT WINES

Tinta Barroca always reached the winery with high degrees of potential alcohol, resulting in floral, elegant wines with a good concentration of colour and aroma. Tinta Roriz matured later and produced lighter wines with good fruity aromas and balanced tannins. Sousão presented different behaviours in the two sub-regions, very mature in the Upper Douro and fresh and fruit in the Upper Corgo.

As has become usual, the last variety to be harvested was Touriga Franca at Bom Retiro which, once vinified in lagar, presents a good concentration, aromas of cistus and a firm but flavoursome tannin.

The extraordinary quality of our old vines should also be highlighted, as these produced complex, elegant, very concentrated wines.

Tinto Cão from Ervamoira was vinified in the lagar and was revealed as being truly exceptional, with a vibrant aroma of strawberry, deliciously fruity in the mouth and well-integrated tannins. The quality of this wine is so superior that despite the weak colour presented by this variety we are tempted to consider this one of the high points of this harvest.

The queen of the grape varieties in this harvest was undoubtedly Touriga Nacional, which was wonderful at the two quintas: at Bom Retiro, Upper Corgo, it gave rise to bright red, fruity wines with delicate floral aromas, whilst at Ervamoira, Upper Douro, they were purplish-red with the bluish tones typical of the region, raspberry and strawberry aromas and quite full-bodied.



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“Full, balanced aromatic whites and Douro reds with structure and aromatic complexity” Teresa Ameztoy

DOURO WINE

WHITE DOURO WINES

The white wines from the schistous soils at Quinta de Ervamoira revealed a good balance, with a mature character and “fat” in the mouth.

At Quinta dos Bons Ares, located on a granite outcrop, the white wine revealed a high alcohol content but with exuberant, highly acid aromas.

RED DOURO WINES

The red wines from Quinta de Ervamoira are very concentrated and rich in tannin. The vinification process required great smoothness and low extraction. At the moment, the quality of the wine seems excellent.

In an exceptional year such as this one the wines from the granite soils of Bons Ares have mature aromas but their characteristic purity. The wines are concentrated but have less acidity than usual.

CONCLUSION

2017 was a decidedly precocious year in phenological terms, marked by the lack of rainfall during the vegetative period. As was expected, the harvest took place early and fast, especially in the highlands of the Upper Douro. Healthy grapes, with small berries and a good level of maturation are the principal characteristics of this year, despite some dehydration which contributed to a smaller grape yield.