



RAMOS PINTO HARVEST REPORT 2025

“A year of scarcity and contrast, in which the vineyards yielded little, yet granted the Douro wines of exceptional depth and remarkable excellence.”

Carlos Teixeira

THE YEAR

WEATHER CONDITIONS

Although the year proved particularly challenging from a climatic standpoint, the overall outcome was very positive. Annual rainfall was generally low, winter and spring brought abundant precipitation, yet from May onwards there was an almost complete absence of rain. Temperatures rose markedly towards the end of June, with several successive heatwaves, including a remarkable twelve-day spell above 40°C in August, recorded in the Cima Corgo sub-region.

These extreme conditions placed considerable hydric and thermal stress upon the vineyards, affecting their vegetative and productive balance. Nevertheless, the Ramos Pinto grapes proved to be remarkably healthy and well-balanced, reflecting both the resilience of the vines and the meticulous care of the estate's team.

VEGETATIVE CYCLE

The vegetative cycle unfolded later than usual in all its phases, the result of low temperatures and substantial spring rainfall. Flowering occurred during the second half of May. The onset of ripening was also delayed until veraison. In August, the very high temperatures accelerated the ripening process, and the harvest commenced on 8 August at Quinta de Ervamoira. With cooler weather and cold nights in September, the harvests at Quinta da Urtiga and Quinta do Bom Retiro began on the 4th and 5th of September, respectively.



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PLANT HEALTH

It was a year of phytosanitary complexity, marked by a rainy spring and mild temperatures that favoured the development of downy mildew. Control measures, however, proved effective, with only three plots recording significant outbreaks. The green leafhopper, which had posed challenges in 2024, did not appear in 2025, and no treatment was required.

PRODUCTION

Excessive rainfall at the end of winter and the beginning of spring encouraged vigorous vegetative growth. From June onwards, the transition to months of drought and extreme heat restricted berry swelling, resulting in fruit with a higher skin-to-pulp ratio. These weather conditions led to a production decline of 38% compared to the average of the previous five years. Nonetheless, grape quality was excellent, with superb concentration and well-balanced phenolic ripeness.



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HARVEST

QUINTA DE ERVAMOIRA

The harvest was defined by notably reduced yields. The cooler days and nights at the end of August and beginning of September allowed the vines to regain some balance and gradually resume the ripening process. The first white varieties, Viosinho and Malvasia, together with the early red grapes, Tinta Amarela and Barroca, were picked in the first days of August. The harvest demanded particular diligence, as the pace had to be accelerated to capture the precise point of optimal ripeness.

The resulting wines display remarkable aromatic intensity, refined structure, and notable elegance, faithfully reflecting the singular character of Quinta de Ervamoira.

QUINTA DOS BONS ARES

At Quinta dos Bons Ares, the impact of the heat was mitigated by altitude. The vines maintained exemplary vegetative balance, allowing for a steady harvest and exceptionally healthy grapes. The white varieties revealed lively acidity, freshness, and citrus and saline nuances, with Rabigato and Viosinho standing out in particular. The red varieties exhibited fine concentration and aromatic purity, promising wines of balance and expressiveness.



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QUINTA DO BOM RETIRO

The harvest at Quinta do Bom Retiro faced weather conditions as challenging as those experienced in Ervamoira. Yet the cool September nights played a crucial role in the ripening of the grapes. Although berry growth was somewhat delayed, these conditions encouraged a slower, more even maturation, allowing for the full development of the aromas and complexity so characteristic of the region's wines.

Patience proved essential: the team waited for the precise moment to harvest, respecting the natural rhythm of the vines and the integrity of the fruit. This careful approach yielded an excellent outcome, demonstrating that even in years marked by climatic adversity and reduced yields, the estate's hallmark excellence and identity can be fully preserved.

VINHA DA URTIGA

The most emblematic vineyard was harvested slightly later than usual. Following an initial pass on 31 August to remove dried or less sound grapes, the main harvest on 4 September revealed fruit in excellent condition. The vineyard's diverse grape composition, with Tinta Amarela playing a particularly significant role, stood out for its freshness and balance. The result is a wine of great finesse, moderate alcohol, and distinctive character, authentically expressing the diversity and personality of Vinha da Urtiga.



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“In 2025, scarcity defined the harvest, yet nature rewarded us with Ports of rare complexity, where concentration and finesse combine to yield a truly memorable vintage.”

Ana Rosas

PORT WINE

WHITE PORT

The 2025 White Ports are notably rich, displaying remarkable texture and concentration, the result of the grapes' intense ripening through late July and early August. Once again, Viosinho and Rabigato stand out, showing excellent promise for maturation in wood and the creation of exceptional aged white Ports.

RED PORT

This vintage is distinguished by remarkable fruit concentration and depth of flavour, marked by two distinct phases. At the end of August, Tinta Barroca was harvested at high ripeness, yielding generous, silky wines of impressive volume. The Touriga Nacional and Touriga Francesa from Quinta de Ervamoira produced wines of ripe fruit and firm tannins, while Tinto Cão, in smaller quantity, contributed an aromatic and structured lagar, fermented alongside the Touriga Francesa.

At Quinta do Bom Retiro, the team waited an additional two weeks, through mild days and cool nights, for the grapes to reach their full potential. Harvest began with the oldest vineyard, Vinha do Rio, whose grapes were at the peak of ripeness, producing a batch that bears the hallmark elegance of Bom Retiro. The newer vineyards followed, now entering steady production, with notable contributions from Touriga Nacional, Tinta Francisca, and Tinto Cão. As the older Touriga Nacional and Touriga Francesa parcels entered the lagares, it became clear that the potential was extraordinary, wines of great concentration, complexity, and structure, a true reflection of the hot summer's influence.



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“The 2025 harvest proved that even in times of scarcity, the harmony between altitude, soil, and climate can yield wines of distinctive character and enduring elegance.”

João Luís Baptista

DOURO WINE

DOURO WHITE WINE

The harvest at the Ramos Pinto estates began early, with Viosinho from Quinta de Ervamoira the first to reach the winery. Rabigato, particularly from the higher-altitude plots at Ervamoira, showed remarkable resilience to the heat, retaining freshness and acidity. In the lower vineyards, the berries achieved greater concentration, yielding wines of intensity, tropical aromatics, and a rich, rounded texture. Wines from Quinta dos Bons Ares revealed citrus notes, marked by excellent tension and vibrancy. Notably, the young Rabigato and Viosinho vines, now six to seven years old, impressed with their vibrant fruit and freshness. Despite the climatic challenges, the 2025 whites promise elegance, balance, and an authentic expression of the Douro Superior.

DOURO RED WINE

The harvest began unusually early, with Tinta Amarela picked at the very limit, on 13 August, yet still maintaining fine acidity. This was followed by Tinta Barroca and Tinta Roriz, both of which displayed unexpectedly smooth tannins this year. The noble varieties, Touriga Nacional, Touriga Francesa, and Tinta da Barca, were harvested from late August through September. Yields were low, but quality was exceptional. Touriga Francesa emerged as the star of the vintage: voluptuous, with a silky texture and small, concentrated berries. Touriga Nacional, particularly from the higher-altitude parcels of Garrido and Fabião, showed striking floral profiles of violet and rose, while the more exposed vineyards produced wines of ripe black fruit, hints of fruit compote, and soft, rounded tannins.



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CONCLUSION

The 2025 vintage will be remembered as one of the most challenging of the past decade. Climatic irregularities like a wet winter, a complete absence of rain from May, and successive heatwaves heavily influenced production, yet also enhanced the expression of the Douro Demarcated Region and the dedication of the teams.

Despite a significant reduction in quantity, the quality of the grapes was remarkable, resulting in wines of great concentration, freshness, and varietal identity. The Ports display structure and ageing potential, while the Douro whites and reds demonstrate balance and elegance, promising longevity.

The 2025 harvest reaffirms Ramos Pinto's philosophy: resilience, precision, and respect for nature, expressed in wines that are authentic, intense, and profoundly rooted in their origin.



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