

"2021: There are never two equal harvests."

Carlos Peixoto

THE YEAR

WEATHER CONDITIONS

The annual rainfall at Quinta do Bom Retiro was half that of 2020, while at Quinta dos Bons Ares and Quinta de Ervamoira it rained almost the same amount as the previous year. With the exception of March, July and August there was rain in all months alternating weeks of rain with weeks of sunshine.

Temperatures were higher at the beginning of the year, but lower than usual in summer, July, August and September were particularly cool, with a marked decrease in maximum temperatures. In September a lot of rain fell at Quinta de Ervamoira, but the grapes held out without no problems registered.

VEGETATIVE CYCLE

Budburst was early although slightly later than in 2020. However, due to the water in the soil and the mild temperatures in March and April, there was a rapid vegetative development.

Flowering, which occurred at the beginning of May under different weather conditions than usual, led to very distinct growth, both per vine and per variety. This diversity in fruit formation led to marked production differences according to flowering season.

Maturation was early and had a regular evolution due to the fact that there were no extreme temperatures.





HARVEST

QUINTA DE ERVAMOIRA

The harvest in Quinta da Ervamoira started on 11th August with the harvest of white varieties for Port, followed by the white varieties for DOC Douro. The red varieties started about a week later and on the 23rd August they started harvesting grapes for red Port. The high daytime temperatures and cool nights in the last fortnight of August already promised an exceptional vintage.

With the beginning of September came the first rains of the several that occurred during the month. The grape cutting continued at a good pace, with cooler weather than normal, although without the usual sugar levels, finishing on 29th September.

During this vintage, we noted that the grape aromas and flavours evolved rapidly, allowing us to obtain wines with plenty of fresh fruit, balanced and with a good concentration of tannins. Complex wines with good ageing potential.

QUINTA DOS BONS ARES

Quinta dos Bons Ares had a relatively late harvest compared with recent years.

The harvest of white grapes started on 27th August but continued until the last week of September, when the harvest of red grapes started and continued until the end of the first week of October.

In this harvest, the balance between fruit, acidity and sugar of all the grapes stood out as they had a very balanced maturation.





QUINTA DO BOM RETIRO

The harvest started on the 23rd August in wonderful weather and ended on the 28th September, punctuated by several rain stops. The first eight days of harvest went smoothly, with the grapes arriving at the winery in a perfect state of ripeness, producing fresh, balanced and extremely aromatic must. The month of September took place under different weather conditions to any other harvest, but constant monitoring of the maturation and phytosanitary state of the grapes enabled us to harvest at the right time.

VINHA DA URTIGA

Once again the behaviour of this nearly 100 year old vineyard, which gathers 60 grape varieties in prephylloxera terraces, was extraordinary. At the beginning of August, during the first visits to the vineyard, the year seemed promising. The vineyard was in perfect condition, the health of the plants, the balance between leaves and bunches, everything was perfect.

Although maturation was later than in previous years, by the 23rd August the skins and seeds were already ripe and the feeling of freshness was impressive. Our presence in the vineyard was a constant from this day on, searching for the ideal moment to harvest. The wait was longer than we initially thought, as the ripening continued to evolve slowly from day to day, maintaining the freshness sensation, but always gaining in flavour. On the 1st September the first step was taken in the vineyard removing to the ground all the bunches that were not in perfect conditions, in fact there were very few. Finally, the day chosen for the harvest was 9th September. The grapes arrived at the winery in small boxes, and in perfect condition, with a pleasant surprise: the quantity was bigger than initially predicted.





"The 2021 harvest was climatically challenging and, at the same time, the second to take place in the context of a pandemic. However, correct and timely decisions, combined with excellent management and coordination of the Viticulture and Oenology teams made it possible to overcome the unforeseen circumstances, resulting in an excellent vintage."

Ana Rosas

PORT WINE

WHITE PORT WINE

Originating from perfectly ripened grapes, white Port wines are very well balanced, with high acidity and excellent freshness.

RED PORT WINE

The wines were very aromatic, fresh and with a beautiful colour.

The Touriga Nacional from Quinta da Ervamoira gave origin to wines with a lot of colour and exuberant aroma, but the Touriga from Quinta do Bom Retiro was not far behind in aroma and body. Touriga Francesa, always an important variety in our vintages, presented some maturation difficulties which were overcome by co-fermentation with Touriga Nacional, resulting in very good wines. Sousão, in this fresh year, had an exemplary maturation, resulting in totally balanced wines. Tinta Barroca proved to be very flexible, with part of the grapes being picked at the beginning of the harvest and some plots being left for the end to allow us to get the degree of sugar we needed. Tinta Roriz, especially from Quinta de Ervamoira was a pleasant surprise, with small and concentrated berries, resulting in wines with lots of colour and aroma. The Tinto Cão, produced balanced wines, full of aroma and good tannin, something we have become used to.

The old vines, as always, showed that they are really adapted to the vicissitudes of the climate, resulting in wines with good colour, fresh, structured and very aromatic. Os vinhos revelaram-se muito aromáticos, frescos e com uma bela uma cor.





"There are few times when we don't have to worry about the large amount of sugar accumulated throughout maturation, while waiting for the perfect balance between the evolution of aromas, the maturation of tannins and the preservation of freshness in the grapes. 2021 was a year in which this happened. The result is wines with a remarkable harmony between all these dimensions."

João Luís Baptista

DOURO WINE

WHITE DOURO WINE

Ervamoira's white wines surprised us by their elegance. However, the different varieties behaved in different ways. At Ervamoira, the wines from the Viosinho variety, the first to be harvested, are very expressive aromatically, with volume, and have retained an extraordinary freshness. Códega, harvested earlier than last year, gave wines with very fresh aromas. Rabigato shows itself this year with very complex and lively aromas, maintaining its characteristic freshness.

At Quinta dos Bons Ares, Rabigato was very aromatic and the final result seems to have a lot of potential.

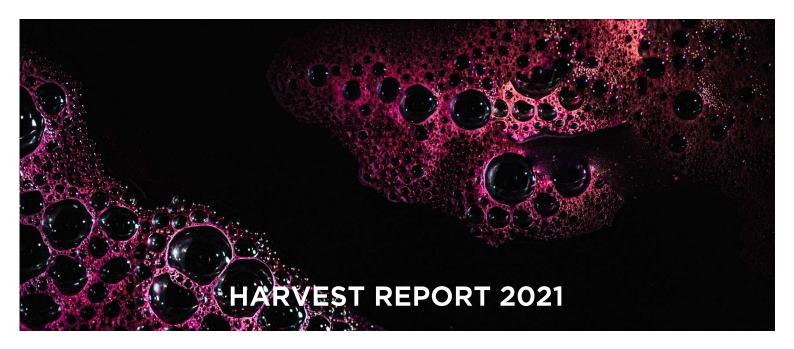
RED DOURO WINE

The strength of the fruit, the freshness and the soft tannins are perhaps the most important characteristics to highlight in this year's red wines.

The Tourigas Nacionais of lower elevations, harvested mostly in August and the first week of September resulted in wines concentrated in aroma, very soft and with great potential. In the higher elevations, the wines, aromatically expressive, stand out for their good acidity.

Touriga Francesa was a challenging variety. Some plots, harvested in late August and early September, seem to give very concentrated wines with excellent balance. The remaining plots were slower to ripen.





CONCLUSION

The wines of the 2021 harvest are very aromatic, fresh and of great balance.

The white wines, Port and Douro are distinguished by their harmony, fruit and freshness and the red wines are very clean and balanced in fruit, concentration and freshness.

This harvest stands out because the aromatic evolution of the grapes was faster than the evolution of the sugar concentration in them, which allowed us to concentrate only on phenolic maturation and consequently on the perfect choice of the harvest date of the different plots.

