

"A harvest like we haven't seen for many years, generous in quality and quantity'

Carlos Peixoto

THE YEAR

METEOROLOGICAL CONDITIONS

The distribution of annual rainfall over the growing season was uneven, with almost 80% of the rain concentrated between November and March. In the following months, until July, small amounts of monthly rainfall were recorded, followed by the characteristic dry period in Summer.

Average temperatures remained low for most of the growing season, except in July and August, when they peaked at 37°C (98°F).

VEGETATIVE CYCLE

The vegetative cycle was very early at all stages, due to the water in the soil and the mild spring temperatures. The first treatment was carried out in mid-April, and flowering began in early May. The harvest began on 8 August at Quinta de Ervamoira.

As September was relatively cool, with cold nights, the harvest at Quinta do Bom Retiro began on 16 September, and Urtiga was picked on the 8th of the same month.

PRODUCTION

From a phytosanitary point of view, it was a relatively easy year. Overall, the bunches showed excellent health conditions, with slower ripening, which should result in excellent quality wines.





HARVEST

QUINTA DE ERVAMOIRA

The harvest at Quinta de Ervamoira started on 8 August, beginning with the early-ripening white grape varieties, such as Viosinho and Folgasão. Approximately a week later, the harvest of red grape varieties started, kicking off with Tinta Amarela, Tinta Barroca, and Tinta da Barca. The harvest proceeded gradually, with brief pauses, always picking at the ideal moment, ensuring the desired ripeness. It concluded on 27 September with the final collection of Tourigas Francesas.

QUINTA DOS BONS ARES

On 22 August, we started the harvest at Quinta dos Bons Ares, beginning with the older vineyards with early ripening grape varieties. Although small, the bunches were full of juice and extremely aromatic, compensating for the slight drop in production of this vines.

The harvest proceeded seamlessly, with the remaining white varieties being picked in succession. In the final week of September, it was time for the reds, and the harvest concluded on 28 September with the Touriga Francesa.





QUINTA DO BOM RETIRO

The harvest at Quinta do Bom Retiro began on 16 September, with the picking of the century-old Vinha do Rio, an essential component in our vintages. This was followed by the harvest of the Tinta Barroca and Touriga Nacional grape varieties, as well as less common varieties such as Malvasia Preta and Tinta Francisca, among others. The process went smoothly, with cool nights and mild days, favouring a slow and balanced maturation, ideal for the development of sugars and the preservation of natural acidity. As heavy rain was forecast for the end of the month, we received assistance from the Quinta de Ervamoira team, which enabled us to accelerate the harvest, concluding on 4 October with the Tinto Cão variety.

URTIGA VINEYARD

The iconic Urtiga vineyard was harvested on 11 September, slightly later than usual. The clusters were in impeccable condition, free of raisins, showcasing rich flavours and balanced acidity. It's noteworthy that some grapes were previously harvested from this vineyard to create a small vat to prepare the inoculation outside the "lagar".





"The noble grape varieties of the Douro, nurtured by the land and the generous climate, have given life to Port wines of deep intensity and delicate elegance, promising a sublime year!"

Ana Rosas

PORT WINE

WHITE PORT WINE

Balanced wines with good structure and good ageing potential.

RED PORT WINE

Traditional Douro grape varieties such as Touriga Nacional, Tinta Barroca and Tinto Cão, among others, performed exceptionally well, benefiting from the water accumulated in the soil and the favourable weather conditions.

The Touriga Nacional, both from the Douro Superior (Quinta de Ervamoira) and the Cima Corgo (Quinta do Bom Retiro), gave rise to intensely coloured wines, with aromas of black fruit in the former and red fruit in the latter, excellent structure and a delicious finish.

The Tinta Amarela revealed itself in wines with beautiful aromas of white pepper and surprising freshness. Quinta de Ervamoira's Tinto Cão, possibly the best of recent years, and Tinta Barroca, always a reliable variety for Port, gave rise to aromatic and delicate wines. The old vines, such as Rio and Alhais, maintained the standard of elegance and firm tannins. Finally, the Touriga Francesa, which experienced some difficulty in the Douro Superior wines, stood out with complexity and structure in the wines from Quinta do Bom Retiro.

With the harvest just finished, we can say, albeit prematurely, that this year has resulted in wines of great concentration and complexity, with promises of Port wines of intense character and unrivalled elegance. An excellent year!





"Less is not always more, but 2024 promises to be more and better."

João Luís Baptista

DOURO WINE

DOURO WHITE WINE

As usual, this harvest was notably long. For white grapes, the diversity of varieties and altitudes extended the harvest period by nearly two months. The conditions in 2024 suggest exceptional potential for high-quality white wines, with healthy grapes, strong productivity, and a remarkable balance between fruit and the freshness of the musts—key factors that promise wines of excellence.

Among the Douro's white wines, two grape varieties stand out: Rabigato, known for its harmony, freshness, and intense aromatic expression, and Viosinho from Quinta dos Bons Ares, which offers excellent volume on the palate and the distinct minerality of granite soils. Douro regional white wines boast an extraordinary aromatic profile, skillfully combining ripeness with freshness, resulting in wines of remarkable elegance.

DOURO RED WINE

The red grape harvest in 2024 began later than in previous years, with a longer cycle and more gradual ripening. Prior to the harvest, tasting the berries in the vineyard already indicated the excellent potential of the vintage, with good aromatic intensity and acidity, which was preserved throughout the ripening process. It was crucial to wait for the tannins to fully ripen, and 2024 provided the perfect conditions for such an attentive wait, allowing for harvest at just the right moment.

Most of the 2024 red wines have lower alcohol levels compared to recent years, ranging from 12.5% to 13%. However, they retain the sensation of sweetness typical of riper years, balanced with freshness—an interplay that highlights this year's aromatic complexity.

The 2024 vintage offers the most elegant version of the Douro, showcasing the finesse of Touriga Nacional, with violet notes being the defining characteristic of the grape variety most prominent in our wines.





CONCLUSION

The 2024 harvest was marked by strategic decisions that maximised the quality of the grapes. This harvest, the strategy that proved decisive was the temporary interruption of cutting, made possible by favourable weather conditions. Unlike previous years, when the harvest had to be completed more swiftly, this scenario allowed for a more gradual process, ensuring that the grapes reached their optimal ripeness and resulting in a harvest of exceptional quality.

The traditional grape varieties stood out for their exemplary suitability to the terroir, producing wines with intense colour, rich aromas and great structure. The old vines, as always, maintained their reputation, producing elegant wines with firm tannins.

The young Port and Douro red wines promise character, concentration and depth, while the whites show balance, flavour and excellent potential.

In conclusion, this harvest, which was slow and involved several strategic stops, promises concentrated, complex and refined wines, the result of the right decisions, an exceptional terroir and, of course, the generous collaboration of St Peter. As well as quality, the favourable conditions have also provided a generous harvest, guaranteeing wines of excellence.

