



2013 HARVEST REPORT

In 2013, at Ramos Pinto, the harvest was irregular due to a series of factors which included: the peaks of summer heat that particularly had an influence on the smaller berry grape varieties; a later maturation, when compared to the previous year, namely in what concerns the Touriga Nacional; and a rainy period at the end of September that produced a negative effect.

Quinta de ERVAMOIRA

The harvest had its start on 13th August at Quinta de Ervamoira, in Upper Douro, with the Viozinho grape variety. After a short break we decided to harvest the Folgazão grape variety (which was in excellent condition) as well as the Códega.

Finally, and following a second break were harvested the Rabigato and Arinto grape varieties. In general terms, the production of white wines at Quinta de Ervamoira was good, however producing a small quantity.

As for red wines, we began with Tinta da Barca, followed by Touriga Nacional, Touriga Francesa, Tinta Barroca and Roriz. Highlight goes to the quality of the Tinto Cão and Sousão grape varieties. Rain began to fall at Quinta de Ervamoira when almost everything had already been harvested.



Quinta dos BONS ARES

At Quinta dos Bons Ares harvest began on 6th September, as usual. The Viozinho grape took longer to mature but revealed to be of excellent quality. Regarding the red grape varieties, Touriga Francesa and the National one were harvested after the rains, offering a good quality and resistance until they became ripe. The Touriga Nacional was very expressive. In overall terms, the grapes of Quinta dos Bons Ares had greater freshness in comparison to 2012 and also revealed good quality.

Quinta do BOM RETIRO

At Quinta do Bom Retiro harvest began on 12th September. First the grapes from the Rio vineyard were slowly picked followed by the Urtiga grapes. The quality at Bom Retiro was good, having concentration and a vivid expression of fruit. The end of the harvest was slightly marred by rain.



IN CONCLUSION

The wines are intensely aromatic, with much fruit and volume in the mouth.