

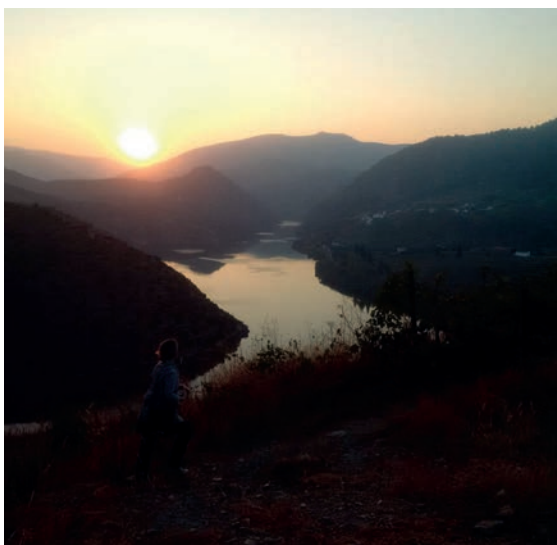
2016 HARVEST REPORT - PORTUGAL

Following the very dry season in 2015, the wet winter of 2015/2016 was particularly welcome. In Pinhão we recorded 110mm of rain, above the 10 year average. The temperatures during this dormant period were also warmer than usual, being registered as 1.2°C above the 10 year average. The result of the warm and wet winter was that we saw the first signs of budburst at the end of February, however a particularly cold March ended up delaying its onset to the 7th of March, which is still considered to be early.



April and May continued cold and wet, with 249mm of rain falling in Pinhão, or 2.9 times more than average. Average temperatures were 1.5°C colder than normal. The weather unfortunately created favourable conditions across all of the Douro for both powdery and downy Mildew, with the warmer climate of the Upper Douro experiencing the most severe disease that we have seen in the last 20 years in this sub-Region.

Flowering occurred between the last week of May and the first week of June. Veraison started later than usual, with the first signs noted from the 11th of July. Temperatures rose dramatically at the beginning of July, 1.6°C higher than the 10 year average. These hot and dry conditions continued for the rest of the summer, and we recorded 13 days above 40°C at Quinta da Roeda, Pinhão. The hottest day of the year was the 6th September; 43.4°C/9.6% of Relative Humidity.



During August it was clear that, even though we had an early budburst, the ripening of the grapes was delayed. At the end of the month the rate of development of sugar was very slow. On the 13th of September we had regular rainfall across all of the Douro, and we recorded 16.8mm in Pinhão. This rain was fundamental for the final ripening of the grapes.

Picking at Vargellas and Roêda started on the 17th September and in the Pinhão Valley from the 22nd. Weather conditions were perfect for the duration of the harvest, with warm days (28-32°C) and cool nights (14-16°C). It only rained again on the 12th October, by which time all of our Quintas had finished picking.

The fermentations were long and with very even temperatures, allowing for good extraction of colour and tannins. The young Ports show very fine aromas and have very pronounced tannins, making for promising results.