

Quinta do Vale Meão

A powerhouse vintage from Quinta do Vale Meão , the 2011 port is structured and vibrant, promising complexity and elegance as it matures.

QUINTA DO VALE MEÃO

98 Wine Spectator



Vintage Port 2011

Douro, Portugal

Region and Vineyards

The **Douro Valley**, a region synonymous with some of the world's finest ports, is the setting for Quinta do Vale Meão. Located in northern Portugal, this area is renowned for its steep, terraced vineyards and schist-rich soils, ideal for producing high-quality port wines with depth and complexity. The challenging climate, with a wet winter followed by a dry, sun-drenched summer, allows the vines to develop resilience and concentration in the fruit, producing grapes with intense flavors and strong structure.

The 2011 vintage benefited from a particularly favorable growing season. After a cold, rainy winter, spring brought ample rainfall, ensuring robust vine health and vigorous growth. The estate enjoyed near-perfect weather as the harvest approached, allowing for optimal picking times for each variety. The result is a vintage that reflects the power and precision of the Douro terroir, balanced by Quinta do Vale Meão's careful vineyard management.

Winemaking

The **Quinta do Vale Meão Vintage Port 2011** is a blend composed primarily of **60% Touriga Franca**, **20% Touriga Nacional**, and **5% each of Tinta Barroca, Tinta Roriz, Sousão**, and other native varieties. During harvest, the grapes undergo rigorous sorting to ensure only top-quality fruit is used, removing any raisined grapes or signs of Botrytis. Once selected, the grapes are crushed and cooled, then placed in **traditional granite lagares**, where they are **foot-trodden** to extract maximum color and tannins over an average of three days.

Once the desired sugar content in the must is reached, the juice is transferred to storage vats, and **wine brandy is added** to halt fermentation, preserving natural sweetness. This traditional method of production creates a fortified wine that is robust and structured, primed for extended aging.

Alcohol :20,00 %

Composition: 100% Porto divers

QUINTA DO VALE MEÃO

Vintage Port 2011

Tasting Notes

- **Color**: Deep, intense ruby with a concentrated core.
- **Aroma**: Vibrant notes of fresh berries, black plum, and hints of spice, underscored by floral and mineral accents that highlight the wine's freshness.
- **Palate**: Full-bodied with a powerful attack, displaying layers of ripe dark fruit and firm tannins. The wine is well-structured, with an impressive depth and a long, balanced finish that suggests excellent aging potential.

Wine Pairing Ideas

- **Roasted Lamb with Rosemary**: The wine's bold fruit and tannic structure complement the rich flavors of lamb, while the rosemary enhances the port's earthy notes.
- **Aged Stilton Cheese**: The creaminess and slight tang of Stilton are a classic match for vintage port, balancing the wine's intense fruit and tannin profile.
- **Duck Breast with Plum Sauce**: The ripe dark fruit in the wine mirrors the flavors in the plum sauce, creating a harmonious pairing that highlights the wine's depth.
- **Dark Chocolate Truffles**: The richness of dark chocolate complements the wine's fruity intensity, while the tannins add a pleasant contrast to the chocolate's smooth texture.

98 Wine Spectator

Wine Spectator (WS) : 98 Points (2011)

Powerful, with plenty of acidity to the intense cherry, violet, raspberry and wild plum flavors. Offers a sinewy texture, showing a focused spiciness and a long, mineral- and chocolate-filled finish. Sleek and refined. Best from 2040 through 2060. (KM)

96 WineEnthusiast

Wine Enthusiast (WE) : 96 Points (2011)

This is a very dry, firm wine that's solidly tannic but never harsh. The wine combines weight and ripe black fruit in a powerful expression of dense vintage Port from this estate in the Upper Douro. Acidity shines through the density on the finish. Age for many decades. (RV)

93

Robert Parker (RP) : 93 Points (2011)

The 2011 Vintage is a blend of 60% Touriga Franca, 20% Touriga Nacional, 5% Tinta Barroca, 5% Tinta Roriz, 5% Sousao and 5% of other varieties, trodden by foot in lagares. At first I was not too sure of the Quinta do Vale Meao, but just leaving my glass to one side for 30 minutes, it developed promisingly in the glass, offering fragrant scents of California raisin and fresh prune, hints of clove and smoke that are well-defined. The palate is well-balanced, with fine tannins encasing a core of ripe red and black fruit, plus there is a lovely honeyed, almost mellifluous texture towards the finish. This will be one of the more approachable 2011 declared Ports and one that is well worth seeking out. Tasted May 2013.