

Quinta de Macedos

Wine Profile - Quinta de Macedos 2000

Growing Season

A mild winter gave way to some wet weather in the early stages of budburst in March. This was followed by benign ripening conditions through to late July when we had some light rain that helped refresh the fruit. In August the temperatures rose inexorably into the high 30's and held through to late September. Perfect conditions for a fully concentrated and mature vintage.

Vintage

To achieve the highest possible phenolic maturity we delayed harvest until the 18th. Hot and dry conditions prevailed at harvest-time resulting in very concentrated fruit and must weight of between 27-28 Brix.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 20C for treading.

Vinification

Crushed and trodden for 8 days in lagar, fermented 'naturally' with indigenous yeasts and racked at 1075 density. Residual fermentation and malolactic completed in stainless steel vats over 25 days.

Development

Racked into Allier new oak barriques in January 2001 for 20 months. It was bottled (unfiltered) in February 2003.

Release: June 2003

Release Price £ 19 / bottle

Production: 3,600 bottles

Winemakers View

A new wine and a new beginning at Macedos. 2000 was our first harvest and the wine quite naturally holds a very special place in our hearts. Above all else we wanted to create a wine that was an expression of its origins, traditions and upbringing. These ancient vines – the traditional Douro field blend of the early 20th Century - which for generations have endured heat, dust and winter frosts, were allowed to mature and convey their unique concentration, structure and purity of fruit. The result was Quinta de Macedos 2000. Full of character and personality, it is a wine which we believe will continue to improve with age over the next 10-20 years.

Wine Profile - Quinta de Macedos 2001

Growing Season

A very wet winter continued into early spring making bud burst and flowering a worrying time. However conditions improved in late May and June. July was dry but with fluctuating maximum daily temperatures. August was mainly dry, with a little rain on the 26th. From then until 21st September the weather continued hot and dry offering some opportunity for grape maturity to "catch up" and achieve a very good degree of ripeness.

Vintage

Concerned about the threat of rain we decided to pick on the 12th September. This proved fortunate as the September rain started heavily on the 16th and continued uninterrupted until late October. We had must weights of 24.5-25.5 Brix in our Lagares.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 23C for treading.

Vinification

Crushed and trodden for 9 days in lagar, fermented "naturally" and racked at 1007 density. Residual Fermentation and malolactic completed in stainless steel vats over 28 days.

Development

Racked into Allier new Oak barriques in January 2002 for 20 months. It was bottled (unfiltered) in April 2004.

Release: June 2004

Release Price £ 19 / bottle

Production: 2,500 bottles

Winemakers View

Despite rain into the early part of spring which shortened the ripening cycle, and some irregular daily temperatures, this wine surprised us all with its elegance and concentration. Remarkably balanced and full-bodied, with good phenolic ripeness on the nose and palate, it offers drinkers a wonderful contrast with our 2000 vintage. Released for drinking it will nevertheless reward those who choose to "cellar" some for the next 6-8 years.

Wine Profile - Quinta de Macedos 2002

Growing Season

A very wet and warm winter gave way to a perfect spring season of warm and dry conditions. Bud burst and flowering was problem free. And with the exception of some light rain in mid-May these conditions prevailed into late July/early August. Average temperatures in July and August were between 30-32 C. Maturation in these conditions developed wonderfully and by early September ripening was already so advanced that we began our harvest on the 4th. The September rains began on the 8th and continued on through until late December.

Vintage

Conditions were near perfect and we harvested between the 4th and 6th September. Our must weights reached between 25-26 Brix.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 20C for treading.

Vinification

Crushed and trodden for 10 days in lagar, fermented "naturally" and racked at 1007 density. Residual Fermentation and malolactic completed in stainless steel vats over 32 days.

Development

Racked into Allier new Oak barriques in January 2003 for 20 months. It was bottled (unfiltered) in April 2005.

Release: April 2006

Release Price: £ 19 / bottle

Production: 2,300 bottles

Winemakers View

The Douro 2002 ripening season was in our experience very close to being ideal in terms of intensity and duration. We were fortunate to pick before the rains started on the 8th September (which affected many of our neighbouring growers) and as a result this vintage produced a very special wine. Expressive in aroma, very concentrated and yet with an elegant balance and finish it seems to offer itself up for immediate drinking. But don't be misled, the typical Macedos old vines structure of tannins and dense fruit lurks just below the surface and will repay cellaring over the next 4-6 years.

Wine Profile - Quinta de Macedos 2003

Growing Season

A cold and wet winter preceded an uninterrupted spring and summer of dry and hot weather. A mere 24mm of rain fell between April and July. This was quite a dramatic change to an average rainfall of 90 mm in the equivalent period since 2000. These conditions were further accentuated by a sudden rise in daytime (over 42 C) and night time (over 30C) temperatures during the first two weeks of August. As a result, an already advanced maturity came to a sudden halt, as the vine "shutdown" in the face of this adversity. Only in the last week in August when temperatures fell to average levels, did the vines come out of dormancy and resume their advance towards full ripeness. In this they were helped wonderfully by a cool month of September.

Vintage

This was a late vintage for us but entirely accounted for by the arresting conditions prevailing in August. With intensely ripe phenolics, we picked on the 22nd September in dry and hot conditions and registered must weights of up to 27.5 Brix in some of our lagares.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 16C for treading.

Vinification

Crushed and trodden for 9 days in lagar, fermented "naturally" and racked at 1009 density. Residual Fermentation and malolactic completed in stainless steel vats over 30 days.

Development

Racked into Allier new Oak barriques in January 2003 for 20 months. It was bottled (unfiltered) in April 2005.

Release: December 2006

Release Price £ 21 / bottle

Production: 2,300 bottles

Winemakers View

This was a year of extremes. Temperatures were uniformly high throughout most of the ripening season, which together with near-arid conditions in spring and summer produced exceptional levels of phenolic ripeness and structure. The challenge was to avoid over-ripeness and troublesome levels of residual sugar during the wine's development. Our 2003 was made at the peak of ripeness and concentration yet with a lively freshness, evident. At the same time its full tannins of chewy oak and spice help provide a perfect structural counter-balance. It is, we feel, a great "ambassador" for its terroir, a wine to decant and savour and a true heavyweight which will last the course over the next 10-15 years.