



2010 VINTAGE - Vinho Verde Region

COMISSÃO DE VITICULTURA DA REGIÃO DOS VINHOS VERDES

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CLIMATIC FACTORS AND EVOLUTION OF THE VEGETATIVE CYCLE

- Winter: cold and rainy
- Spring: mild temperatures with some rain
- Summer: hot and dry
- Autumn: warm and dry
- Bud burst: later than average
- Flowering: earlier than a normal year
- *Véraison*: precocious, but with a longer period

Vineyard this year, the period of bud break to flowering, the vines recovered some initial delay due the low winter temperatures; however, weather conditions during this period were very uncertain, with hot periods alternating with less hot and with precipitation, associated to cooler nights than usual for the season. An increase in temperature in the second week of May has sparked the flowering of earliest grape varieties, namely Alvarinho, Avesso and Borraçal; from that point blooming rapidly all the other varieties. It was found that flowering was generally earlier than normal.



The existence of water in the soil due to a wet winter led to an increase of vigour and good rate of bud break. The period before the *véraison* was characterized by very high temperatures, causing a precocious *véraison* at compared to previous years. Despite the precocious *véraison* in most varieties, it was found that its duration was longer, due to continuous high temperatures recorded in July and August, which caused a water and heat stress in the most sensitive varieties.

During the maturation period, high temperatures, combined with a practically non-existent rainfall, contributed to modelling the balance between the acid and sugar levels in the grapes, since the decrease in acidity was reasonable and was moderate an increase in sugar concentration.

therefore, climatic conditions, although excessive, allowed during the months of September and October a vintage with perfectly sane grapes and with a good balance of flavours, acids and sugars.

DESCRIPTION OF THE HARVEST

- Period: beginning of September to late October
- Alcohol / Sugar content of grapes: medium to high
- Acidity: normal
- Musts: balanced and aromatic
- Rot: absence of botrytis in harvest
- Quantity: increase over 2009

2010 vintage points to a high quality vintage in Vinho Verde, as the weather conditions allowed an early start of harvest and no rain. Tend will be a year with less acidity and more alcohol content than average, but remained the balance between flavours, acids and sugars, which guarantees the fresh personality of Vinho Verde, possibly marked by a greater persistence of taste.

CVRVV, November 2nd, 2010