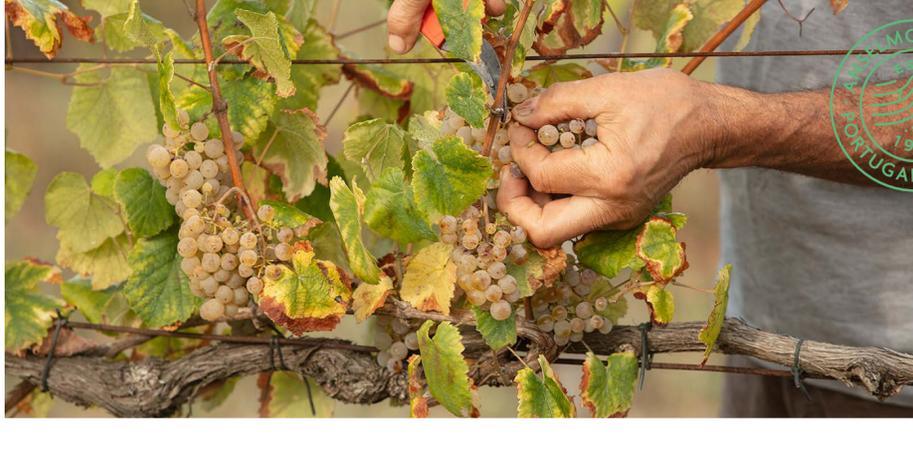


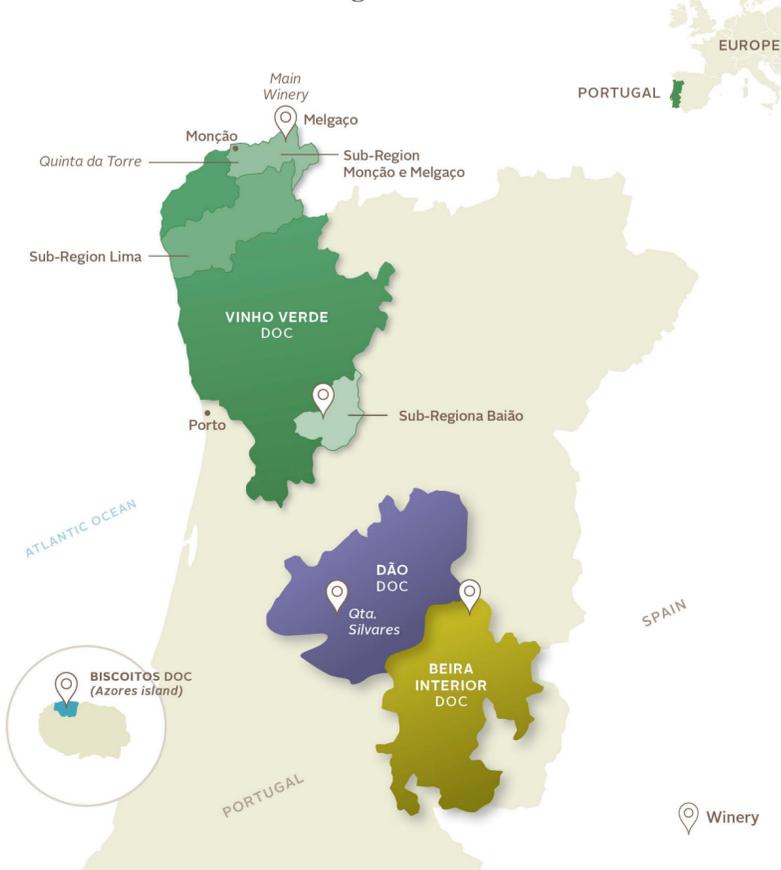
HARVEST REPORT
2019Overall, 2019 was a fresher year
all over Mainland Portugal.

After 4 years predominantly warm and dry, this year there were higher levels of precipitation and lower temperatures during the ripening period, which lead to slower and most of all to heterogeneous ripening on the different Estates. With an accurate work on the ripening control, we were able to guarantee that the grapes on the different plots were harvested with

the right balance between sugar levels and acidity. We started the harvest at the 11th of september in some of the plots, and we extended the harvest of Alvarinho until the 30th of september in order to wait for the plots of Alvarinho where the ripening was slower. A great advantage was the fact that we had a dry september which allowed us to let the grapes on

the vineyard with no worries, harvesting them only at the right time. We were able to have moderate alcohol levels and a very balanced acidity in the wines. We started by Harvesting the Avesso, then the Alvarinho, followed by the Loureiro, ending with the Alvarelhão.

Regions



Vinho Verde D.O.C.

Monção e Melgaço

In the sub-region of Monção e Melgaço, we faced great thermal amplitude during the ripening and good hydric regime, without excessive temperatures. At the month of August, in average, the maximum temperature was lower 5°C than in 2018 and in September lower 10°C than in 2018. The wines are very balanced, with intense varietal aromas and medium/high acidity. Our Quinta da Torre, with 50ha of Alvarinho and 5ha of Alvarelhão, located in Monção, is the basis for our production of this grapes.

Lima

In the Lima sub-region, the temperatures were low comparing to 2018 and 2017, and the wines have higher acidity and less aromatic intensity. Summing up, they are more austere and require more labour on the winery.

Baião

At the Baião sub-region, the Avesso had a great year, without water stress during the ripening. Temperatures between 25 and 30°C during the ripening lead to a work on the vineyard with no excesses, resulting in very balanced wines.



Dão D.O.C.

Quinta de Silvares has about 6ha of vineyard, with four red grape varieties, separated in 4 different plots: Tinta Roriz and Jaen; Touriga Nacional; Alfrocheiro and a plot with lower altitude and higher humidity of Jaen. This year was more

humid, with rain throughout all Spring season and begging of Summer, and high thermal amplitude. We were able to have a homogenous and slow ripening, resulting in fresher reds, with higher acidity, more intense floral notes and more

elegant scents. 2019 is a year of excellent reds in Dão and wines that will age well in time. The Touriga Nacional stands out comparing to previous years: it's richer in colour, acidity and aromatic intensity.



Açores D.O.C.

At the Azores, we produce wine in Terceira Island, Biscoitos D.O. This year, we had some rain excess in the months of July and part of August. However, at the end of August and beginning of September the

weather was dry, with mild temperatures, and so we decided to harvest sane grapes even if with lower alcohol levels and higher acidity. The varietal aromas are very present, strong minerality and salinity.

The effect of the atlantic influence is very present in the 2019 wines.



Beira Interior D.O.C.

In Beira Interior, we had lower levels of humidity in the soil and less excessive temperatures. The whites and reds are fresh and very balanced, with intense aromas and big character.