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WARRE'S

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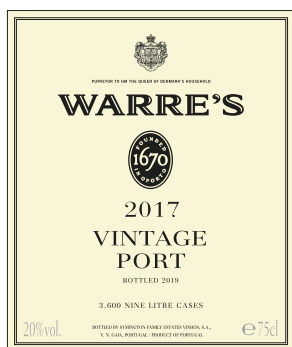


WARRE'S 2017 VINTAGE PORT

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QUINTA DA CAVADINHA



3,600 cases
13.6% of Warre's Total Vineyard Production

The hot and exceptionally dry conditions of 2017 in the Douro Valley showed the benefits of having a large proportion of old plantings in the vineyard. Warre's Cavadinha and Retiro vineyards have old mixed-variety vines (one-fifth and one-third of the respective vineyards) which really came into their own in what was one of the hottest and driest years on record. The old vines' well-developed root systems enabled them to access the meagre water reserves stored deep down in the schist soils, helping them to withstand the challenges of successive months with little or no rain.



QUINTA DO RETIRO

We only had half the rainfall that we would expect in an average year; at Cavadinha just 332 mm fell compared to the 30-year annual average of 681 mm, and most of that was concentrated in the winter. The Warre's Quinta da Cavadinha and Retiro vineyards have the advantage of being at higher altitude than many Douro properties and with more sheltered aspects (cooler east and northeast facing slopes) that provided some respite from the hot and dry conditions of 2017.

Warre's was also well-placed in a year where the Touriga Franca excelled. Historically, when the Touriga Franca sings, it is more often than not a Vintage year. Charles Symington was amazed at just how exceptional it was in 2017. This late-ripening variety requires hot and dry conditions to develop fully and that is exactly what we had this year. Besides the single-variety Touriga Franca parcels in the Warre's vineyards at Cavadinha and Telhada, there is also some predominance of the variety in the Retiro field blends

which are between 80 and 100 years old. This was mirrored in the trademark floral aromas that are much in evidence in this superb Warre's 2017 Vintage Port.

The growing cycle

The warm and dry spring conditions precipitated a precocious growing and ripening season, with budbreak, flowering and veraison all happening two to three weeks earlier than usual. The Douro's hardy grape varieties showed characteristic resilience, adapting early to the dry conditions by reducing their water intake to conserve what little soil water reserves there were for later – when they would be most needed. It is quite remarkable that in July, soil moisture levels – although low – were not as depleted as expected and this, combined with summer temperatures that were close to the seasonal average, was critical in sustaining the vines through the final ripening stages in August.



QUINTA DO RETIRO

The very dry conditions also served to counter excess plant vigour and the resulting smaller vine canopies placed less demands on the limited water reserves. Moreover, the unrelenting heat had an advantage by limiting the occurrence of vine diseases and contributing to a very healthy crop with perfectly formed berries.

The harvest

Inevitably, given the year's particular conditions, the harvest started early. In fact, it was the earliest start to a vintage we have ever recorded in the Douro and was the first time we have picked red grapes in August. Very encouraging, though, was that graduations and phenolic development had kept pace with each other through the final ripening stretch in August, and this paved the way for complete and balanced fruit ripening. Furthermore, no rain was forecast for the first half of September, so there was no point in holding off.

The decision to pick when we did was vindicated by the exceptional quality of the Touriga Nacional that came into the Cavadinha winery from the higher lying Quintas do Alvito and Netas (neighbouring Cavadinha) during the first week of September; two to three weeks earlier than usual.

Temperatures gradually became more moderate from September 10th, allowing us to wait for the Touriga Franca to ripen to perfection, conserving the excellent levels of acidity that has brought such exquisite freshness to Warre's 2017.

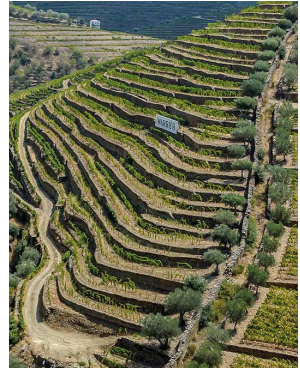
Yields were unbelievably low, the old field blend at Retiro produced just 470 g/vine and the Cavadinha field blend 860 g/vine. At Telhada, Warre's vineyard in the remote Douro Superior, the average yield was also well down with just 590 g/vine. These tiny yields were mirrored in the incredible concentration and intensity of the fermenting wine in our *lagares*.

The wine

The Warre's 2017 Vintage Port is made up of the finest parcels from Warre's three Douro vineyards, Cavadinha, Retiro and Telhada, and the privately (family) owned Alvito & Netas properties. The field blends from Cavadinha and Retiro provide the principal structure with a combined contribution of 63%. The combination of old field blend vines and very low yields gives the Warre's 2017 Vintage Port extraordinary complexity and subtlety, alongside the concentration and power which are hallmarks of the year.

Tasting note

Warre's 2017 has bright floral aromas of roses and violets, typical of the Touriga Nacional and also of rockrose, which is a feature of the Touriga Franca. On the palate the wine is full and plummy with amazing concentration and buoyant freshness delivering flavours of black



QUINTA DO RETIRO

cherries and blackberries. Layers of complexity are gradually revealed with a remarkable full-bodied structure.

Provenance and variety make-up

- Quinta da Cavadinha: 44%
- Quinta do Retiro: 31
- Quinta da Telhada: 17%
- Quinta do Alvito & Quinta das Netas: 8%
- Touriga Nacional: 22%
- Touriga Franca: 15%
- Old mixed vines (field blend): 63%

Wine Specification

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4.50 (g/l)
- Baumé – 3.70
- Bottled during May 2019 with no filtration
- Winemakers: Charles Symington, Mário Natário



QUINTA DA TELHADA