
HARVEST REPORT 2022

Quinta dos Vales' own production

Overview

First day of harvest:	July 27th 2022
Last day of harvest:	September 20th 2022
Total days of harvest:	24 days
Total Kg harvested:	64398,40 Kg
Wine-must:	37.070 L

The Winemaker Experience

Overview

First day of harvest:	August 5th 2022 (Viognier - Dr. Wein)
Last day of harvest:	September 10th 2022 (various clients)
Total days of harvest:	8 days
Total Kg harvested:	9667,6 Kg
White wine (wine-must):	3125 L
Rosé wine (wine-must):	1290 L
Red wine (wine-must):	1826 L



Climate & vine development

Winter this year was milder than last year, with only some rain in March and May. Due to this reduced amount of rain our winemaking team had to supplement the rainfall with some drip-irrigation in the lead-up to the harvest.

Every stage in the development of the vines took place later in the year than in 2021, starting with the bud-break when the vines awaken from winter dormancy, all the way to the Veraison, wherein the grapes transition to their final colour.

During the green pruning stage very little intervention was required. The winemaking team merely focussed on cleaning the vine shoots themselves, without having to cut down the vegetative growth.



Harvest

Unsurprisingly, an unusual year led to an unusual harvest. The development of the grapes was not nearly as consistent as it usually is, with a stop-start nature in the sugar-concentration rises. Furthermore the correlation between drop in acidity-levels and increases in sugar-concentration was far less linear than it usually is. Meaning that the challenges simply never stopped.

Private productions

For the 2022 harvest we were thrilled to be welcomed by a diverse new group of Private Wine-makers, adding 9 new productions to the 15 repeat productions. Our community of Private Winemakers has continued to diversify, bringing wine lovers from more and more countries together, who share one adventurous passion: wine making.

As in previous years, many of them were able to join in on this year's harvest. First in picking their own grapes, while the summer sun rose over the vineyards. And then participating in the processing itself, turning grapes into wine-must in the winery, shoulder-to-shoulder with our team.

The targets of this year's private productions show great variations, ranging from red, palhete, rosé, blanc de noir wines, as well as white wines. Each of these has individual aims in regards to the targeted alcohol, acidity & residual sugar levels, all decided by the Private Winemakers themselves, with our team acting as consultants in the process.

At the moment, our whites and rosés are in the stabilisation processes, while the reds are going into malolactic fermentation, and once the wine-must has transformed into wine and is ready for bottling, the next challenge awaits. The Private Winemakers choose the types of bottles & corks used, design front and back labels, all in order to be able to visually represent how individual and unique these productions truly are.

