



KOPKE GROUP

BY ESCOTET FAMILY ESTATES

**A YEAR OF CONTRASTS
THAT REVEALED
EXCEPTIONAL QUALITY**

Harvest 2025
• report •

The 2024/25 viticultural year was marked by unusual and contrasting weather conditions,



challenges which tested us throughout the entire growing cycle. Despite the adversities, resilience and technical precision allowed us to transform a scenario of low yields into a year of wines of exceptional quality.

CHALLENGES

The 2024/25 viticultural year recorded below-average cumulative rainfall and temperatures above average. Winter was warm and dry, except for January. Spring, in contrast, brought higher temperatures and moderate rainfall, particularly in March. Summer was very hot and extremely dry, and the harvest period was marked by high temperatures and no rainfall. These extreme conditions affected vine development, which faced 12 consecutive days with temperatures above 40°C, limiting yield potential and requiring careful management of water stress.

The vegetative cycle began with a slight delay in budburst and flowering, but bunch closure and veraison occurred closer to the usual timing for the Douro region.

Downy mildew posed a challenge early in the season, yet the dry weather in May and June naturally curbed its spread. Powdery mildew was not a significant issue this year. However, intense grape moth activity was recorded in the first generation only, and we are witnessing an increasing presence of vine leafhoppers across the region, with visible damage by the end of September.

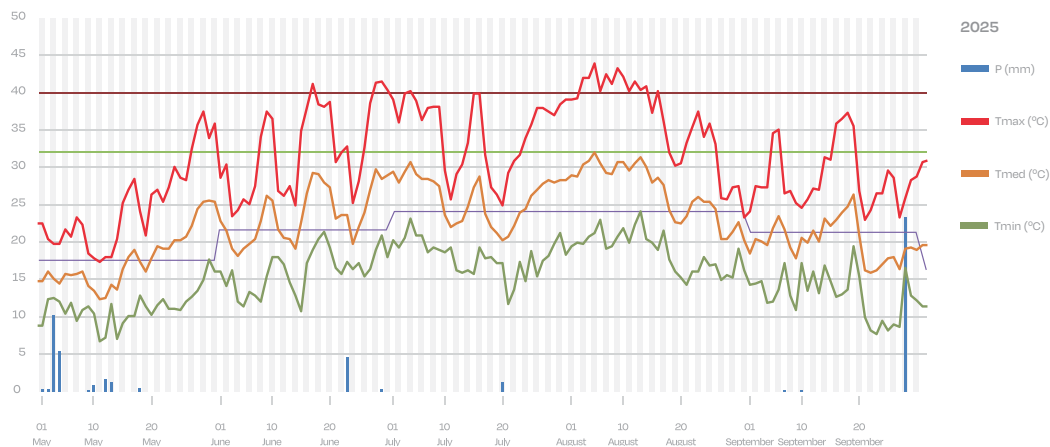
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PRODUCTION

At the start of summer, the vines showed little sign of stress, but the high temperatures in July and August — with 12 consecutive days above 40°C (see chart below) and no rainfall — restricted vine development, resulting in the lowest production of the past five years.

Yields at the Kopke Group estates dropped by around 26%, while the decline among long-term partner growers reached approximately 40%. Harvest began in the second half of August under dry and hot conditions. In early September, minimum temperatures began to drop, leading to gradual, well-paced ripening that favoured the production of wines of very high quality.



Temperatures recorded at the São Luiz weather station.

THE HARVEST



DOC WINES

This vintage was characterised by slightly later ripening than in 2024 and, above all, by a greater diversity of maturation stages. However, attention to detailed attention to each plot and continuous monitoring of grape ripeness were key factors in producing wines of good quality and natural acidity.

Because ripening occurred over a longer and more staggered period across grape varieties and sub-regions, vineyard monitoring plans were somewhat simplified across the four estates to ensure that picking, transport, and reception at the winery could all be timed to preserve the grapes in optimal condition and express the full potential of the terroir.

Constant monitoring of ripeness levels allowed careful and controlled vinification, preserving the fruit's full potential.

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WHITE WINES

Harvesting began on 20 August with the Viosinho variety from the lower-altitude plots at Quinta de São Luiz, when ripeness control samples already showed good levels of sugar and acidity. White grape picking concluded on 15 September with Arinto — significantly earlier than in the previous year.

Overall, the 2025 whites are fresh, fruity, and fuller-bodied than those from 2024. Lots from higher-altitude sites show a marked mineral character and vibrant fruit expression.

Sercial shows good structure — above average for the variety — combining good aromatic complexity with freshness, while retaining its characteristic elegance and lift.

Gouveio displays a perfect balance between sugar and acidity, resulting in structured, full-bodied wines with good alcohol, floral notes, and hints of stone fruit.

Viosinho offers solid structure and complexity, with fresh fruit reminiscent of apricot and notes of anise.

Malvasia Fina shows tropical fruit aromas, particularly passion fruit and pineapple.

Fernão Pires is rich in structure and aromatic compounds, with citrus fruit, orange, and subtle lime tree blossom notes.

Arinto was one of the last white varieties to be harvested and was, once again, at a higher altitude, yielding wines with pronounced acidity, citrus colour, and strong minerality, highlighting flavours of green apple and lemon alongside fresh fruit notes.



RED WINES

Red grape picking began on 25 August with Donzelinho Tinto from Quinta da Boavista.

From the first tastings, this harvest's red wines show excellent colour and good acidity. Alcohol levels were marginally higher than last year, resulting in well-balanced wines with smooth, creamy tannins that suggest a vintage of outstanding quality.

Touriga Nacional stands out for its freshness and aromatics, with notes of orange blossom and violet, and a delicate, elegant palate.

Tinta Roriz presents strong minerality, freshness and acidity, with a deeper colour than previous years.

Sousão is deeply coloured, full-bodied, and very velvety on the palate.

Touriga Franca performed exceptionally well in the hotter, drier areas, producing highly fruity wines at higher elevations.

Vinhas Velhas yielded wines with well-balanced alcohol — slightly higher yet maintaining good acidity — resulting in wines of fine structure and vibrant colour, with good body and both fruity and floral notes.

In general, 2025 red wines have a slightly higher pH than in previous years, likely due to the very high temperatures during the final days of ripening. The forest fires that occurred in August also contributed to this temperature increase.

With winter temperatures still far off, the white wines are beginning to show their character, while the reds are nearing the end of malolactic fermentation. In the winery, the wines display excellent structure, freshness, and aromatic expression, showing great ageing potential and suggesting a highly promising future for the 2025 vintage.

VINHO



PORT WINES

At São Martinho de Anta, grape started to arrive on 25 August 2025 and continued until 3 October 2025. The high temperatures of late July and early August accelerated ripening, while the milder weather in late August favoured phenolic development. The grapes arrived in excellent sanitary condition and with well-balanced ripeness.

Picking started with white grapes from lower-altitude plots, progressing gradually up the slopes. The first week was devoted to fermenting white Port wines in traditional lagares and dry wines in stainless-steel vats. The grapes had high sugar levels and balanced acidity, resulting in full-bodied, complex, and well-structured wines.

On 4 September, the first red grapes were received from the Douro Superior, in perfect condition of ripeness and health. From then on, winery operations followed the pace of picking — both for white and red grapes — with careful fruit selection to maximise the potential of each variety and, consequently, of each Port style.

Our estates always play a special role at harvest time. By 8 September, the lagares were ready to receive grapes from Quinta do Arnozelo, followed by Quinta de São Luiz, Quinta da Boavista, and finally Quinta do Bairro. Over 42 days, cutting schedules were closely monitored, and 21 lagares were used for fermentation, each reflecting the unique character of its respective parcel.



The 2025 red Ports are defined by deep colour, intense aromas, and excellent balance on the palate.

Touriga Nacional stands out for its freshness and consistency, with well-defined tannic structure and promising ageing potential — some of the finest examples came from Quinta do Arnozelo.

Touriga Franca proved to be an exceptional variety in years like this, when ripening is even, yielding deeply purple wines with creamy texture, firm tannins, and an aromatic profile centred on black fruits with a promising freshness. Touriga Franca from Quinta da Boavista showed particularly exciting complexity, while grapes from São Luiz once again delivered classic elegance and consistency, with intense colour and captivating aromas.

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2025 was a year of healthy grapes and fully achieved phenolic ripeness, producing deeply coloured wines with fresh, intense aromas and well-defined structures.



**A year of contrasts — in which
low yields gave rise to wines
of truly exceptional quality.**