

EXCELLENT QUALITY, LOWER QUANTITY

- 2025 Harvest Report -

Portugal produced wines of very high to exceptional quality as a result of an extremely rainy spring, a very hot and dry summer, and favourable harvest conditions.

Sogrape, Portugal's leading wine company, has around 1000 hectares of vineyards in six major wine regions – Vinhos Verdes, Douro, Dão, Bairrada, Bucelas and the Alentejo – and purchases grapes from more than 2,100 growers in the country. Conditions during the year, combined with the diversity of locations and detailed work at its vineyards and wineries, have created wines of exceptionally high quality and high expectations.

In July, the Portuguese Vine and Wine Institute (IVV) estimated a 11% downturn in production volume in Portugal compared to 2024, mainly due to unstable springtime weather conditions and diseases. The forecast of 6.2 million hectolitres is below the average of the past five years [[IVV-2025 Harvest Forecast](#)]. The summer of 2025 was the hottest and driest in 94 years, with three extended heatwaves (lasting six, 14 and 20 days). Extreme heat, dry weather, and strong winds caused major fires that devastated large areas, with record numbers of hectares burned (over 250,000, approximately 3% of the national territory), affecting several regions and vineyards. The harvests began early, during dry and stable weather, varying by region. [Final IVV data forecast for December 2025].

❖ Highlights Sogrape (N-S)

- **Very high-quality whites and lower production in Vinhos Verdes**
rainy winter and spring, very hot and dry summer, long ripening, dry harvest
- **Very high to exceptional quality and lower production in Douro and Port wines**
very rainy spring, very hot summer, intense ripening, dry harvest
- **High to excellent quality and more production in Dão**
heavy rain in spring, hot and dry summer, excellent ripening, dry harvest
- **Good quality whites and rosés with balanced production in Bairrada**
heavy rain in spring, dry heat in summer, stable ripening, dry harvest
- **Very high-quality whites and higher production in Bucelas**
rainy spring, hot and dry summer, smooth ripening, dry harvest
- **Very high quality and lower production in the Alentejo**
rainy spring, very hot and dry summer, good ripening, dry harvest



❖ Vinhos Verdes

Diogo Sepúlveda, winemaker at Quinta de Azevedo, talks about *"a very good year, one that needs time."*

The year was challenging for viticulture, requiring a great deal of attention and care, although the results speak for themselves. The wines show great aromatic intensity, volume in the mouth, and highly balanced acidity, the result of grapes that had access to water (due to a rainy cycle) and smooth, prolonged ripening (following a hot and dry summer). The harvest, which was done manually in the best plots, started with the Alvarinhos, creating wines marked by *"freshness, ripe stone fruit and elegance."* The Loureiros, predominant on the estate, followed almost two weeks later. As a sensitive grape variety, *"the challenge is to give the wines greater volume, and more weight in the mouth,"* in line with the desired profile for Quinta de Azevedo wines. This year, they were given more time in the vineyard, allowing for more extended ripening and later harvesting, which created Loureiros that are *"more exotic, exuberant and aromatic, with lively acidity and great concentration."* These are wines that give Diogo true satisfaction, with high expectations. To finish, he highlights the *"extraordinary work in viticulture,"* saying that *"the harvest gave us time for everything, to wait for each grape variety, for each plot. And the weather helped... it was incredible!"*

At Quinta de Azevedo – near Barcelos, planted mainly with Loureiro (20 hectares) and Alvarinho (13 hectares) – the first half of the year was quite wet, leaving water reserves in the soil, which were essential for the vines to cope with the very hot and dry summer. The onset of the rainy cycle, which lasted for several weeks, posed numerous phytosanitary risks. Still, the team's experience, coupled with preventive treatments and selective interventions at the vineyard, avoided problems (for example, says João Porto, head of viticulture, *"the defoliating machine helped to produce clusters with fewer berries, which were drier and more aerated"*). The estate is situated in the Cávado sub-region, within the Atlantic strip of the Vinhos Verdes region. This region is typically cooler but has also experienced heatwaves, characterised by above-average temperatures that last for extended periods, with many days exceeding 35 °C. [maximum 40.4 °C (June 9), 39.7 °C (July 8), 39.6 °C (August 3)]. Starting in mid-August, the heat subsided, and moderate, dry weather at the cycle's end allowed for good ripening. In line with the brand's ambition, productivity was reduced to obtain grapes with higher concentration. There was lower fertility, and the methodical work at the vineyard, combined with favourable weather, produced high-quality fruit. The well-equipped winery allowed winemakers to treat the grapes in the best possible way, with less intervention for greater expression. The harvest went *"remarkably well"* in dry weather from August 27 to September 20. Quinta de Azevedo's production was down compared to 2024 (-26%), together with grapes purchased (-7%). In July, the region predicted 5% less production with high quality.

❖ Douro

Luís Sottomayor, the winemaker in charge of Douro and Port wines at Sogrape, says that *"2025 was an extraordinary year, with low quantity but high quality throughout the region."*

The *"relatively unusual"* climatological year (with a rainy spring and an extremely hot early summer) favoured diseases, fortunately without any negative qualitative impact, allowing the vines to have water to ripen grapes (fewer in number and smaller), slowly. An extended August heatwave raised fears that the whites would ripen too quickly, but the first grapes to be harvested confirmed that they were just right, highly balanced and very fresh, despite the hot year. Throughout the region, Tinta Roriz and Tinta Barroca ripened quickly, although varieties such as Touriga Francesa and Touriga Nacional required more time. Consequently, *"the harvest was even stopped to allow the grapes to keep ripening."* The wait paid off, and places such as Quinta da Leda (in the Douro Superior region) clearly demonstrated its rich diversity of grape varieties and locations. Unsurprisingly, grapes from old vines were also exceptional for Douro and Port wines. At Quinta do Caêdo, the old vines (8 hectares) were harvested in just two passes, 15 days apart. Although there were fewer grapes, they were harvested at just the right time, producing wines *"of excellent quality and extremely high expectations."* As for Port wines, the continuous occupancy of the 12 stone "lagares" at Quinta do Seixo (where only the best grapes enter) left no doubt as to the excellence of the year, especially at the end of

the harvest and from the old vines. In summary, *"there are wines with good fruit, colour and structure everywhere, which makes us very optimistic,"* says Luís, visibly satisfied. *"The quantity was small, except for some higher areas where the vineyard fared better and the drop was not quite as sharp. Everything is good, whether it's white Douros, white Ports or red Douros and red Ports. In the latter case, we are indeed very excited."*

In the Douro, Sogrape has more than 600 hectares of vineyards (some with significant areas undergoing conversion) with highly varying conditions, influenced by yet another atypical year, considered very hot and dry vis-à-vis the climatological norm. December was dry, and from autumn to spring, it was too warm for the plants to go dormant. The drop in temperatures in late February delayed budding, while March was cool and exceptionally wet (the Association for the Development of Viticulture in the Douro Region [ADVID] recorded significant deviations in precipitation in the sub-regions [+165.7 mm in Baixo Corgo, +150.8 mm in Cima Corgo and +90.8 mm in Douro Superior]). High humidity, coupled with rain and above-average temperatures in April and May, promoted vigour but also created conditions for severe disease outbreaks (initially downy mildew and then powdery mildew) at sensitive stages of the plant, reducing yields throughout the region. This year, pests such as the green leafhopper and grape berry moth had a lower prevalence and minimal impact. In a region mostly dry farmed, good water reserves enabled the vines to withstand the very hot and dry summer. For José Manso, Sogrape's head of viticulture in the Douro region, *"the year was marked by irregularity"* due to highly random conditions throughout the region and the cycle, requiring close attention and fine-tuned interventions. The Portuguese Institute for Sea and Atmosphere (IPMA) classified this as Portugal's hottest summer in the last 94 years, with the highest average temperature recorded precisely in the Douro region, in Pinhão (27.6 °C, July). The plants had sufficient water, but the timing and duration of the three heat waves (from June to August, lasting six to 21 days) determined how the grapes developed. Many were "caught off guard" at sensitive stages of the cycle (cluster closure or before/during veraison) and, as a result, were unable to keep growing, producing small berries. After the heatwave, milder days and cool nights (e.g. from 1-20 September, Quinta da Leda enjoyed optimal conditions, with cool nights [12.7-16.5 °C] and hot days [28-41 °C]) which helped the plants to rebalance themselves, with the ripening process, which had initially been accelerated, ending slowly and promisingly. Fewer clusters were produced, with small berries that were harvested in concentrated and healthy condition, without dehydration or burning, despite the excessive heat. With 12 estates and four wineries in the region, Sogrape's harvest began on August 18 and concluded on October 10, progressing smoothly at all locations with minimal rainfall. In July, the region predicted a 20% drop in production compared to 2024; however, the actual decline was even higher. In a year that "no one could foresee," Sogrape experienced lower production volumes, both from its own grapes (-40%) and those purchased in the region (-45%), from a growing number of winegrowers (over 850). A major downturn in production of around 40% is also forecast for the region.

❖ Dão

Beatriz Cabral de Almeida, winemaker at Quinta dos Carvalhais, describes it as *"a fantastic year, with very good wines."* In August, a good harvest was expected, but the uneven ripening and very hot, dry weather were causes for concern. The coming of cool nights and some (light) rain then helped the grapes to finish well. The harvest began with red grapes for rosés, *"fresh and aromatic, with vivacious fruit,"* followed by Gouveio whites that were *"exuberant, cheery and with above-average acidity."* The grapes gradually revealed the estate's rich diversity, which was even more noticeable in the plots of the old vines. Emblematic of the estate and the region, the Encruzado grape variety reflected its varied terroirs, from the *"more complex and mature"* first harvest on September 2 at the Mimosas vineyard to the *"fresher and more elegant"* last harvest on September 18 at the Lago vineyard. Gentle, balanced ripening produced elegant and distinctive reds, especially from the red varieties Touriga Nacional, *"black, red and wild fruit, pine and menthol,"* and Alfrocheiro, *"very fresh and floral, with red fruit and vegetal forest notes."* With over a decade of winemaking experience at the estate, Beatriz says that *"these wines have a very distinct aroma, much purer than I have ever experienced before,"* creating promising future prospects.

At Quinta dos Carvalhais (Mangualde), the cycle was more "normal", with heavy springtime rainfall and a very hot summer, but without the dreaded late frosts or damaging extreme weather events that happened in 2024. The grapes budded and grew well, without any phytosanitary problems, thanks to careful viticulture. The estate's vineyards (54 hectares) are dry farmed and, with practically no rain since May, it was the water available in the soil that helped them withstand the dry summer, with very hot days (for an extended period) and no cool nights to let the plants rest.



There were numerous risk factors as harvest time approached. However, everything changed in late August with the arrival of milder weather and cool nights (daytime/nighttime temperatures of 30-35°C/10-15 °C), accompanied by little rain (only 2 mm from 29-31 August). Beatriz recalls that it is normal for it to rain during the week before the Nelas trade fair, which is what happened. Suddenly, the plants had ideal conditions for achieving very balanced and long ripening periods. The harvest took place from August 25 to September 25 and was called a *"blessed harvest"* compared to others – *"stable weather without rain, at the pace of the grapes, with good quality and good production, ... without any fires and with great teams."* In addition to the entry into production of the estate's latest four hectares, another new development was the introduction of machine harvesting in plots of new vines (planted 2020), allowing more grapes to be harvested even faster at the ideal point of ripeness for each variety/plot, meaning that the machine only entered the vineyard for one or two days each week. The estate's winery also vinifies grapes from around 140 winegrowers who supply grapes to Sogrape and receive technical support from it throughout the year.

The region expected +15% vis-a-vis 2024, with good quality. At Quinta dos Carvalhais production volumes are higher (+71%, own grapes) result of the favourable year and the arrival in production of the most recently planted vines, and kept in line from purchased grapes.

❖ Bairrada

Diogo Sepúlveda oversees the winemaking at Bairrada, an essential origin for some company's flagship wines, which are produced with either their own or purchased grapes, and where Sogrape has been established for decades. It was a demanding year in the vineyard, marked by heavy springtime rain and a hot, dry summer. Yet, Diogo recalls that the region is used to dealing with high humidity and fungal diseases (downy mildew), and that the dry heat helped to wipe out and prevent problems, producing good, healthy grapes, some of which were *"extraordinary"*, even harvested without rain! At Quinta de Pedralvites (owned by Sogrape in Anadia), production was down. However, some very good wines were produced, particularly those from Sercialinho (2.5 hectares), which, *"being very consistent and hand-picked at the perfect time, are impeccable and very vibrant, with crisp acidity."* This rare grape variety has shone in Série Ímpar wines, *"reflecting the region, the soils and the proximity to the sea, with tension, character and staying power,"* once again generating very high expectations.

In Bairrada, in addition to its own production, Sogrape purchases grapes from around 520 winegrowers, delivered to the company's winery in São Mateus, Anadia. Various wines are produced here, from Bairrada DOC to Mateus brand, including grape musts from the Trás-os-Montes region (*"very consistent"*) purchased from around 600 winegrowers and delivered to their own winery in Bemposta. These origins allows winemakers to combine the freshness of the Atlantic with that of the mountains, contributing to Mateus Rosé's profile. *"It is an essential operation for us and for the economy of both regions – essential in Bairrada and already accounting for over 90% of production in the Planalto Mirandês region – and it went very well in both,"* concludes Diogo. Production volumes are in line with 2024.

❖ Bucelas

Winemaker Luís Cabral de Almeida says that it was *"a very good harvest"* in terms of quality and quantity, reinforcing the estate's identity. The three-hundred-year-old Quinta da Romeira, also known as "Romeyra" (old naming), is emblematic of the region, planted primarily with Arinto, the white grape variety that defines the Bucelas PDO. Luís comments that *"this year had conditions for exceptional ripening of white wines,"* with water available in the soil thanks to a rainy spring, dry summertime heat, and cool nights providing long and balanced growth. Added to these conditions was the rich diversity of exposures and locations at the estate, resulting in high-quality grapes that were harvested by hand. The wines are *"very characteristic of the region, with great freshness due to high natural acidity, and already very aromatic, with fantastic balance."* The last Arintos to be picked were those on the north-facing slopes, *"with soils of fossil origin, where the exposure and soil characteristics boost the wines' complexity at the end of the harvest,"* with outstanding prospects. Satisfied, Luís concludes that *"we managed to do everything!"*



Since 1703, Quinta da Romeira (located in Bucelas) has been part of the entail estate ("morgadio") created in honour of Catherine of Braganza. The spring was rainy here as well, requiring more treatments and interventions to prevent fungal diseases. Without irrigation in the vineyard, the heavy rainfall ensured that water was available in the soil, allowing the plants to develop good foliage and greater resistance to the summertime heat, even on the most exposed slopes. The region is characterised by its proximity to the sea (25 km away), providing coolness even in very hot years like this one (Luís noted that *"at 11 p.m., you couldn't be out on the street without a coat."*) Since the estate was acquired in 2019, Sogrape has been restoring the vineyards, which are now better cared for and revitalised, producing better yields and leaving João Porto, head of viticulture, satisfied. The novelty of the year was the start of a new phase at the vineyard, with the replanting of 15 hectares with various clones of Arinto, which *"are amazing."*, according to Luís. The harvest took place from August 21 to September 25, and it ran smoothly with consistently good weather and no rain. In July, the IVV estimated that total production for the Lisboa vast region (which includes the Bucelas PDO) was down 15% compared to 2024. Sogrape increased its own production (+70% at the estate) and purchased the same volume of grapes from producers in the region, for wines with and without geographical indication.

❖ Alentejo

Luís Cabral de Almeida, Sogrape's winemaker in the Alentejo, says that 2025 is *"a very good year everywhere."* There was a drop in production, and *"it was a hard and very labour-intensive year for viticulture."* However, it reconfirmed the successful selection of grape varieties and management systems used in the most recent plantations (from 2020).

The harvest began under very high daytime and nighttime temperatures, causing some apprehension about the balance of ripening. Still, the vines adapted and managed to make a difference, while the well-equipped winery accommodated all renditions of grape varieties and locations.

Luís is *"very happy"* with the whites, *"especially the Arintos and Verdelhos, with excellent levels of natural acidity,"* proving that they are winning bets supporting Antão Vaz, Vidigueira's signature grape variety. The rosés are also good, *"delectable and fresh,"* mainly from Aragonez. The red wines are of exceptionally high quality, *"with gorgeous deep colours and vivid fruit,"* generally from the locations and grape varieties. Touriga Nacional and Petit Verdot did very well, while Tinta Miúda (a variety somewhat neglected and now included in the new plantations) showed that *"it can uphold freshness, acidity, vivid fruit... it's really interesting."* Alicante Bouschet continued to reign supreme, proving to be *"distinct and with more tension"* in the new bush vines plantings. In a year when everything is so good, does anything stand out? Luís does not hesitate: the Alicante Bouschet from north-facing plot 4, which is *"always good, but exceptional in 2025, the year's best wine!"*

Herdade do Peso (Vidigueira) has 160 hectares of vineyards, primarily featuring red grape varieties, with 40 hectares of newly planted vines. From January to April, it rained more than in 2024 (the three weather stations recorded 499.2 mm compared to 322.8 mm), which, combined with mild temperatures, left João Porto, head of viticulture, and the team on high alert. Typically, the vineyard buds early, and high humidity creates higher risks of fungal disease (downy mildew and powdery mildew), thus requiring greater control. *"It was a demanding and very labour-intensive year."* Still, constant attention, water in the soil (both from rain and drip irrigation) and detailed interventions helped the plants to withstand the very hot, dry summer (with prolonged heat waves and spider mite and leafhopper outbreaks). The new bush vines performed very well, despite some occasional scalding (*"they are taking shape, still lacking some foliage"*). After mid-August, the weather calmed down, the unrest subsided and the grapes ripened well, although the small berries foreshadowed a higher-than-expected drop in production. The harvest took seven weeks (from August 5 to September 23) and was mostly done at night using machines, except for a few selected plots and bush vines, which were harvested by hand. It was a difficult phase for the teams due to the high temperatures, especially in the second week (39 °C to 43.5 °C).

Sogrape's production volumes were down at the estate (-45%) and in purchased grapes (-28%). In July, the IVV predicted a 15% downturn for the Alentejo, which ultimately did not happen, with the expected decline for the entire region being 35%.



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