

## 2012 QUINTA DOS ROQUES RED WINE

### Appellation d'Origine Contrôlée DÃO



**Vintage and harvest:** Unusually dry Winter with very cold nights but sunny mild days sometimes even warm.

With spring came the rain not much though and some frost.

A wet and damp flowering period led to a not very good fruit set which, together with the lack of water, resulted in smaller loose bunches.

June, July and August were mostly dry and warm to very warm but with some scattered showers which explain why vine leaves are still green and fully functional.

In the end of August, harvest was expected to be 3 weeks late but the early September sugar analysis indicated that maturation was well under way and harvest expected to happen in mid September

With hydric stress absent from the vineyards, stable weather on the way and very healthy grapes on the vines, we had strong hopes of a very good harvest.

Harvest began on Sept. 17 with the Alfrocheiro and Tinta Roriz to make which hopefully will be our first rose wine followed by the Bical white grape and the Jaen from parcel nr.5 in Quinta das Maias.

The grapes were very healthy with small berries, high concentration and smooth skin tannins.

The weather kept stable (with a good brief shower) warm and a little bit windy which helped to speed up and level the maturation of the other grape varieties and plots.

Some Touriga Nacional parcels took a little bit more time to reach the desired alcohol levels but eventually they reached it.

On Oct. 9 we finished the harvest except for the Barcelo white grape (800 kg) that we picked only on Oct 22.

In terms of quantity we have a decrease of around 15%. Indeed the number of bunches per vine was almost the same but they were much smaller than last year's.

It is not good but we can live with it!

Fortunately, the quality is GREAT!

We are especially happy with the quality of the whites which present, for all the grape varieties, wonderful flavors, astonishing freshness and remarkable mouth feel.

Regarding the reds, all the good signs are there: very good colors, very clean flavors, refined tannins and robust body and great overall balance.

**Grape varieties:** Touriga Nacional (50%), Jaen (20%), Alfrocheiro (20%) and Tinta Roriz (10%).

**Wine making technology:** pressing of the grapes with total destemming, followed by fermentation in stainless steel vats with selected yeasts at a temperature of 28-30°C. Maceration period of 13 days with soft "reassemblages".

**Ageing:** in French oak barrels of 225 L for 10 months.

**Bottling:** before bottling the wine was only subject to a light filtration through cellulose plates in order to preserve the integrity of the wine. Bottled in the end of July 2014.

### **Analysis:**

Alcohol by volume (alc. / vol.):	13.7%
Total Acidity (g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	5.4
Volatile Acidity (g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.56
Dry Extract (g / l):	28.6

**Organoleptic tasting:** ruby colour, brilliant, with an intense fruit bouquet reminding wild blackcurrants and pine leaves, with vanilla notes given by the oak. On the palate it is very generous with the astringence characteristic of its youth.

**Aptitudes:** a wine to satisfy the fans of young fruit wines, though it will gain immensely by a bottled ageing several years. In 10 years it will certainly be the pride of the winemaker.

**Service:** at 16°C temperature.