

2012 QUINTA DOS ROQUES ROSÉ 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!

For the moment 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.

For the reds it is a little bit too soon to make final evaluations but all the good signs are there: very good colors, very clean flavors, refined tannins and robust body and great overall balance.

Grape varieties: Alfrocheiro and Tinta-Roriz.

Winemaking technology: crushing of the grapes with partial destemming, followed by a soft pressing in automatic press. The must was clarified by the action of gravity and decantation; fermentation with selected yeasts occurred at a temperature of 16-18°C. After fermentation, the wine was stored in stainless steel vats, topped up by inert gas, where it was subject to a natural clarification through the action of the cold of the Beiras winter.

Bottling: the preparation of the wine for bottling consisted of a slight "collage", a tartaric stabilisation by the action of the cold and a light filtration. After bottling – middle of April 2013 - the wine aged in the bottles for about two months, before being released for sale.

Analysis:

Alcohol by volume (alc. / vol.):	13,1%
Total Acidity (g / l C4H6O6):	6.4
Volatile Acidity (g / l C2H4O2):	0.16
Dry Extract (g / l):	19.8

Organoleptic tasting: Pink, perfectly clear, with an intense bouquet containing strawberry and raspberry notes. On the palate it is fresh and well structured.

Aptitudes: wine to be drunk since now, though with good characteristics for a fine 3-5 years ageing.

Service: it should be served at a temperature of 10°C, being an excellent apéritif and accompanying seafood, fish dishes and white meat dishes.