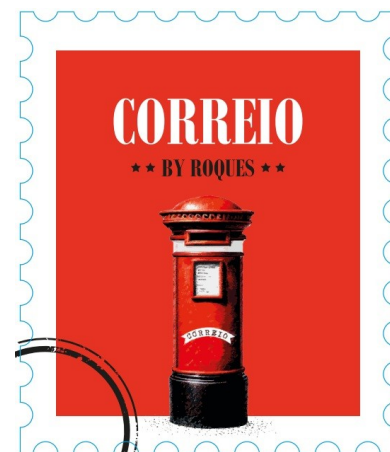


2023 CORREIO BY ROQUES RED WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: After an extremely dry vegetative cycle such as 2021/2022, we had a very rainy autumn and beginning of winter, which allowed us to replenish water levels in the soil and feed the vines throughout their most accelerated growth period, leading to high expectations in terms of quantity. Flowering came a little earlier than usual and in perfect conditions for good bunch formation, however, it suffered a little towards the end due to the appearance of rain at the end of May and beginning of June, with the quantity of grapes previously predicted going a little bit down. With these humid conditions, disease pressure, especially mildew, has created some difficulties in its prevention and increased the need for very careful monitoring on our part. July and August were dry and with very mild temperatures compared to previous years and without us being hit, unlike other European countries, by heat waves. Taking advantage of the moderate temperatures and the existence of water in the soil, the grapes ripened calmly and with an excellent balance between acid, sugar and phenolic components. These conditions resulted in a very early start to the harvest on August 23rd and ended on September 25th. With the grapes in perfect health and ripeness, the harvest of the whites and the first reds left us very happy with the results, but the appearance of some rain in September once again reminded us that nature sometimes likes to give us some scares. While the first rains did not negatively alter our expectations, on the contrary, they allowed water rebalancing of the red varieties, namely Touriga Nacional, which we use for our varietal, the rains on the 16th and 17th brought a lot of nerves and concern, so we decided to stop the harvest for a few days to allow the bunches to dry again and only then bring them to the cellar. Fortunately, the grapes were very healthy and had a good sugar level, so the rain did not affect the quality of our Touriga Nacional for the “Colheita” batches at all. Despite these setbacks, the quality of the wines leaves us very satisfied with very fresh and aromatic white wines and very balanced reds with very elegant and silky tannins. In addition to this, the quantity increased compared to 2022 by around 15%, also as a result of the use of the first grapes from the vineyards planted after the big fire in October 2017.

Grape varieties: Jaen (45%), Alfrocheiro (25%), Touriga Nacional (20%), 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 10 days with soft "reassemblages".

Ageing: in stainless steel vats until bottling.

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 November 2025.

Analysis:

Alcohol by volume (alc. / vol.):	12.6%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.52
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.70
Dry Extract (g / l):	27.4

Organoleptic tasting: a perfectly clear dark rubi colour, brilliant, with an intense fruit bouquet, with wild berries and pine needle notes. On the palate it is very supple with soft tannins and a nice finish.

Aptitudes: a wine to be drunk since now, though it will improve significantly with a 6-12 months ageing in bottle.

Service: at a 16°C temperature.