

2019 QUINTA DOS ROQUES TOURIGA NACIONAL RED WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: The year 2019 proved to be very balanced allowing the production of good grapes.

A dry and mild winter was followed by a less rainy spring than usual, with the exception of April when it rained a little bit more, which favoured the absence of diseases in the vineyard and allowed a good flowering of all the grape varieties.

The summer months had high temperatures, normal for the season (and without the excess seen in 2018); two days of light rain in August and another two in September allowed for hydric rebalance in the vineyards which in turn led to a balanced maturation and a perfect health condition of the grapes.

The harvest, which began on September 10 and lasted until October 4, was relaxed with dry and sunny weather.

The grapes showed a homogeneous ripeness, good health, good concentration with sugars and acidity in great balance.

White wines, very aromatic and elegant, present an invigorating freshness. Reds with good concentration and structure lead to a good evolution potential.

Grape varieties: Touriga Nacional (100%).

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 14 months.

Bottling: before bottling the wine was only subject to a light filtration through cellulose cartridges in order to preserve the integrity of the wine. Bottled in August 2022.

Analysis:

Alcohol by volume (alc. / vol.):	13.3%
Total Acidity (g / l C ₄ H ₆ O ₆):	6.01
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.69
Dry Extract (g / l):	30.2

Organoleptic tasting: dark colour, brilliant, the bouquet, characteristic of this variety, has hints of violets, pine needles and red fruits. Oak and chocolate notes given by the oak are present and well balanced with the fruit. On the palate it is very generous and concentrated with the astringency and firm tannins characteristic of its youth, foretelling a remarkable long ageing.

Aptitudes: a wine to satisfy the fans of young fruit wines, though it will gain immensely by a bottled ageing of at least 2-3 years. In 10 years it will certainly be more complex and enjoyable for people who prefer older wines, in 20 years it should be even better.

Service: at a 16°C temperature.