

## 2019 QUINTA DOS ROQUES RESERVA 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 (45%), Jaen (20%), Alfrocheiro (15%), Tinta Roriz (5%), Tinto Cão (3%) Rufete (2%) and others (10%) . This is a “Single Vineyard” and “Field blend” wine. All the grapes come from our Peach Tree Vineyard where all the varieties are planted together.

**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 12 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 cartridges in order to preserve the integrity of the wine. Bottled in August 2022.

### **Analysis:**

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| Alcohol by volume ( alc. / vol. ):                                       | 13.3% |
| Total Acidity ( g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):    | 6.33  |
| Volatile Acidity ( g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ): | 0.81  |
| Dry Extract ( g / l ):   | 30.5  |

**Organoleptic tasting:** brilliant deep dark colour, with an intense fruit bouquet reminding wild blackcurrants and pine leaves, with vanilla and chocolate notes given by the oak. On the palate it is very generous with the astringence characteristic of its youth, foretelling a remarkable ageing due to its great balance between alcohol, acidity, tannins and body.

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

**Service:** at a 17°C temperature.