

2018 QUINTA DOS ROQUES RESERVA RED WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: A very strange year! Following a normal winter in terms of rain and cold, it came a wet and cold spring and beginning of summer which led to a difficult fruit set and high pressure from mildew. With lots of care and an attentive canopy management, our vineyards cope very well with these adverse conditions but nothing prepared us for the extreme heat, with temperatures of 45+ °C during 4 days, that came in the beginning of August which caused a severe sun burnt and consequent loss of lots of bunches, especially in the Gouveio and Cerceal white varieties and Alfrocheiro and Touriga Nacional in the reds.

Since Aug. 5 and through all the harvest (18/9 to 18/10) the weather was great with temperatures around 30 °C which allowed a good maturation of the grapes and a very good balance in terms of sugar and acids.

If we can complain about the quantity which is much lower than desired, we are very happy with the quality of both whites and reds.

Grape varieties: Touriga Nacional (50%), Jaen (15%), Alfrocheiro (10%), Tinta Roriz (10%), 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 14 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 May 2021.

Analysis:

Alcohol by volume (alc. / vol.):	13.7%
Total Acidity (g / l C4H6O6):	5.82
Volatile Acidity (g / l C2H4O2):	0.70
Dry Extract (g / l):	31.0

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.