

## **2022 QUINTA DOS ROQUES ALFROCHEIRO RED WINE**



**Vintage and harvest:** 2022 was one of the hottest and driest years since 1931!

Following a cold and dry winter, which delayed a little bit the bursting of the new shoots, spring came with high temperatures and very low precipitation allowing growing cycle to level with previous years.

From April onwards it was a sequence of high temperatures and drought establishing records.

Flowering period was great with no humidity hampering the good pollination and fruit set of all grape varieties.

Again, on the positive side, with the dry weather, 2022 was one of the years with less disease pressure allowing us to focus on canopy management to avoid any sun struck grapes.

Maturation was a little bit uneven due to the lack of water and harvest was earlier than usual.

We began in August 30 with the Jaen and Tinta Roriz for the rosé wine and kept trough out September until the 27<sup>th</sup> finishing with Touriga Nacional and Barcelo.

Grapes were in excellent health with the ratio between acids and sugar a little bit unusual.

Nonetheless all the wines are showing wonderful flavours and are very fresh on the palate being the reds astonishingly smooth and elegant in terms of tannins.

We have great expectations about this year's wines and their potential for ageing.

**Grape varieties:** Alfrocheiro (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 12 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 cartridges in order to preserve the integrity of the wine. Bottled in July 2024.

**Analysis:**

Alcohol by volume ( alc. / vol. ):	13.2%
Total Acidity ( g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	5.54
Volatile Acidity ( g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.52
Dry Extract ( g / l ):	27.4

**Organoleptic tasting:** a perfectly clear rubi colour, brilliant, with an intense red fruit bouquet, reminding strawberries, and wild flowers. Oak notes are present well balanced with the fruit. On the palate it is very generous with the astringence characteristic of its youth, foretelling a remarkable ageing.

**Aptitudes:** a wine to satisfy the fans of young fruit wines, though it will gain immensely by a bottled ageing of at least 1-2 years. In 6-8 years it will certainly be more complex and enjoyable for people who prefers older wines.

**Service:** at a 16°C temperature.