

## 2014 QUINTA DOS ROQUES RED WINE

Appellation d'Origine Contrôlée DÃO



**Vintage and harvest:** Following a very rainy, windy but mild winter, came a wet spring with some frost in the higher plots of our vineyards.

A stable and somewhat dry May and beginning of June left us with high hopes of a good flowering period and fruit set which eventually happened.

The end of June and beginning of July were affected by some rain and wet conditions which led to some mildew problems in the vineyards that, promptly dealt with, didn't cause a great damage to the young grapes.

The end of July and August were dry and much "cooler" than usual, which was very good for the maturation of the grapes both in terms of sugar and acid contents but also in terms of flavors and tannins development. Contrary to other parts of Portugal where it rained a lot in September, in the Dão the rain was much lighter and didn't affect very badly the maturation of the grapes which were very healthy and with an excellent balance of sugars and acids.

Harvest began in the second week of September with the Bical grape immediately followed by the Jaen and all the other white grapes and finished with the Tinto Cão in the first week of October.

2014 will be remembered as an outstanding year for white wines that have very pure flavors, nice fruit and great freshness and minerality.

The reds present very smooth tannins, are well balanced, fresh and very elegant.

**Grape varieties:** Touriga Nacional (45%), Jaen (25%), Alfrocheiro (20%) and 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 11 days with soft "reassemlages".

**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 plates in order to preserve the integrity of the wine. Bottled in the beginning of August 2016.

**Analysis:**

Alcohol by volume (alc. / vol.):	12.9%
Total Acidity (g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	5.57
Volatile Acidity (g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.66
Dry Extract (g / l):	28.0

**Organoleptic tasting:** ruby colour, brilliant, with an intense fruit bouquet reminding wild blackcurrants and pine leaves, with vanilla notes given by the oak. On the palate it is very generous with the astringence characteristic of its youth.

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

**Service:** at 16°C temperature.