

2003 QUINTA DOS ROQUES GARRAFEIRA RED WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: In terms of climate, this first semester of 2003 could not be better: enough rain during Winter, absence of frost during Spring, even the usual showers of this season were remarkable for their mildness and so, all facts combined having resulted in a beautiful flowering.

In the beginning of July we anticipated that the harvest would take place earlier than usual in comparison with previous vintages but, in the end, it did not occur so because late in July and during the two first weeks of August came a terrible heat wave which brought difficulties to the normal maturation evolution of the grapes and, in certain cases, a big hydric stress.

These hydric stress setbacks, we tried to overcome by a very thorough green harvest operation which allowed that all the resources of the vines were conducted to a much smaller number of bunches.

Happily, in the end of August, the so much desired rain came, thus allowing for the vines to re-balance the hydric levels and the normal grape maturation evolution.

The harvest began in Sept. 19, with no rain at all and it went on like this until the end, which in the Dão region is really unique, with the grapes entering our winery in perfect health conditions with no shadow of rot.

Good sugar contents, elegant and fine tannins, balanced acidity, though slightly lower than usual (which is good) are letting us to foresee a very good year in terms of quality and a medium one in terms of quantity.

Grape varieties: Touriga Nacional (65%), Alfrocheiro (15%), Tinto Cão (10%) and Tinta Roriz (10%). A blend made after choosing the best barrels of each of our varietal wines. This time the Jaen was not included because, contrary to what happened in Quinta das Maias where it was excellent, did not presented the quality demanded for our Garrafeira.

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 1st and 2nd year French oak barrels of 225 L for 18 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. In the beginning of February 2006 we bottled 3,432 bottles.

Analysis:

Alcohol by volume (alc. / vol.):	13.7%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.8
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.61
Dry Extract (g / l):	31.8

Organoleptic tasting: dark rubi, brilliant, with an intense fruit bouquet reminding wild blackcurrants and pine leaves, spicy and very complex, with vanilla and chocolate notes given by the oak. On the palate it is very generous, full bodied, very persistent finish, 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 15 years it will certainly be much more complex and the pride of the winemaker.

Service: at 16°C temperature.