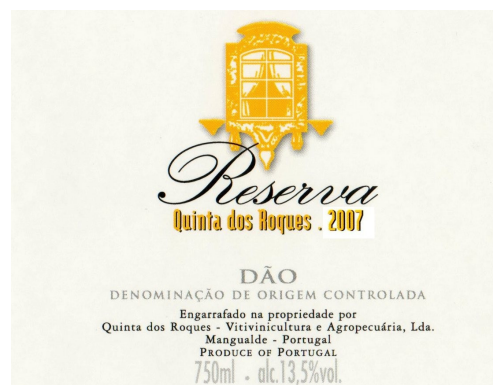


2007 QUINTA DOS ROQUES RESERVA RED WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: The Winter in the Dao region was as usual: rainy with a few cold days but also with a few (more than usual) sunny days.

Spring was wetter than usual with more rain than we would like to have had, especially during May when the vines were in full flowering period, which caused a less than good fruit set.

June was also rainier than usual which brought some disease problems with their consequent decrease in production.

July and August were stable but less warm than we would expect from a Portuguese Summer which was very good in terms of maturation, allowing the berries to develop the sugar content, colour and tannins in a very smooth way, giving very well balanced grapes with good alcohol and acidity contents and round tannins.

Harvest began on Sept. 18 (12 days later than last year but quite normal for the Dao region) and finished on Oct. 9.

September and October gave us a good harvest time with sunny but not very hot days (some thunder storms were very menacing but eventually they did not strike our region with the force they hit other regions of the country); which were the best conditions we could have asked for given the small quantity of grapes we have at least the quality smiled on us.

Both white and red wines are very flavourful and fresh with a wonderful balance and the reds have very smooth and elegant tannins and very deep colours.

Grape varieties: Touriga Nacional (55%), Alfrocheiro (20%), Jaen (15%), Tinta Roriz (5%) and Tinto Cão (5%).

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 16 days with soft "reassemblages".

Ageing: in 2nd year French oak barrels of 225 L for 15 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 the 2nd week of January 2010.

Analysis:

Alcohol by volume (alc. / vol.):	13.5%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.7
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.62
Dry Extract (g / l):	30.0

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.