

## 2011 QUINTA DAS MAIAS MALVASIA FINA WHITE WINE



### **Appellation d'Origine Contrôlée DÃO**

**Vintage and harvest:** The winter was much milder than the last ones and very rainy although with a few days in February reaching 32°C(!), which led to a two weeks advance in growing season.

April was very normal with some rain and frost.

Then in May came some showers and storms with hail and damp conditions throughout much of the month which put us really nervous because Touriga Nacional doesn't like at all this weather during flowering period.

Fortunately, when flowering was finished we "discovered" that the fruit set wasn't affected in the least by this weather and that there was the promise of a very good crop.

Following a warm and nice June, July and beginning of August were very strange with rain, relatively cold days, for this period of the year, and generalized weather instability.

Since the middle of August until the end of the harvest (Oct.4) the weather became more and more stable and much warmer than usual.

In spite of this unusual weather (or because of it) the maturation was very even and smooth which led to very healthy grapes, well matured and balanced.

We began the harvest unusually early, on Aug. 25 (the earliest date we have records and around 2-3 weeks earlier than usual) and finished it on Oct. 4 after the most relaxed harvest period we can remember.

Both white and red wines are very very flavorful with good balance between alcohol and acidity with the reds presenting very deep colors.

In Quinta dos Roques the quantity is up by 25% (which means a "normal" crop) and in Quinta das Maias, where the grapes are fully organic certified for the first year (after a 4 year transition period), the quantity is the same as last year.

**Grape varieties:** Malvasia Fina (100%)

**Winemaking technology:** crushing of the grapes with partial destemming, followed by a soft pressing in automatic press.

The must was clarified by the action of gravity and decantation; fermentation with selected yeasts occurred in stainless steel vats at a controlled temperature of 16-18° C. To the final blend was added around 10% of Malvasia Fina fermented in French oak barrels to impart a little bit more complexity and structure to the wine.

**Bottling:** the preparation of the wine for bottling consisted of a slight "collage", a tartaric stabilisation by the action of the cold and a light filtration. Bottled in the middle of February 2012.

### **Analysis:**

Alcohol by volume ( alc. / vol. ):	13.6%
Total Acidity ( g / l C4H6O6):	5.1
Volatile Acidity ( g / l C2H4O2 ):	0.39
Dry Extract ( g / l ):	18.6

**Organoleptic tasting:** light straw, perfectly clear, with an intense bouquet containing floral and citric -lime and lemon- notes in perfect harmony with the light butter notes given by the oak. On the palate it is fresh and well structured, apt for good ageing, in the line of the classic Dão white wines.

**Aptitudes:** wine to be drunk since now, though with good characteristics for a fine 4-5 years ageing.

**Service:** it should be served at a temperature of 12°C, being an excellent apéritif and accompanying seafood and fish dishes.