

2011 QUINTA DOS ROQUES RED 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: Touriga Nacional (50%), Jaen (25%), Alfrocheiro (15%) 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 14 days with soft "reassemblages".

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 end of September 2013.

Analysis:

Alcohol by volume (alc. / vol.):	14.1%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.5
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.70
Dry Extract (g / l):	32.0

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.