

2013 QUINTA DO CORREIO WHITE WINE



Appellation d'Origine Contrôlée DÃO

Vintage and harvest: A rainy Winter relaxed us in terms of water levels in the soil for the upcoming growing season but then, a also a rainy Spring, with an occasional frost, dampened our moods because the wet weather during flowering period led to a poor fruit set and thus a decrease in quantity.

Only in the end of June the proverbial Portuguese sunny and warm weather decided to appear and then it stayed until the end of September (26th) and then from the second week of October until the end of harvest.

Throughout the Summer the good and dry weather together with the good water levels in the soil led to very healthy and balanced grapes.

Harvest began on Sept. 10 with the Bical and Jaen grapes and until Sept. 26 all was good and promising. Unfortunately, rain came and stayed for one week, naturally we stopped the harvest waiting for the good weather which eventually came but not soon enough to avoid some quality damage to the grapes.

When harvest began again, selection and right picking time was of utmost importance to get the best grapes.

In the end and in terms of quantity, we have a decrease of around 10% which is not terrible but not very good either.

As to the quality, we are very happy with the whites, all picked up before the rains, they are especially aromatic and fresh. Indeed, we are so happy with them that, for the first time, we decided to bottle a Bical varietal wine which shows great flavor and balance.

For the reds picked up before the rain – Jaen, almost all the Alfrocheiro and some Tinta-Roriz they show good concentration, great balance and clear flavors.

For the reds picked up after the rains, the results are different depending on grape variety and vineyard plot.

We were still able to pick some very good Touriga Nacional and Tinto Cão and an astonishingly good wine from our icon mixed vineyard called “Peach Tree”. The same cannot be said about the Rufete, the rest of Alfrocheiro and some plots of Touriga Nacional.

Grape varieties: Malvasia Fina (40%), Bical (30%), Cercial (20%) and Encruzado (10%).

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 at a temperature of 16-18°C. After fermentation, the wine was clarified and stored in stainless steel vats, topped up by inert gas so as to preserve its fine bouquet.

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 middle of April 2014.

Analysis:

Alcohol by volume (alc. / vol.):	12.9 %
Total Acidity (g / l C ₄ H ₆ O ₆):	6.0
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.22
Dry Extract (g / l):	19.3

Organoleptic tasting: light straw, perfectly clear, with an intense bouquet containing strong floral and citric notes. On the palate it is very fresh and smooth.

Aptitudes: wine to be drunk since now, though with good characteristics for a fine 3-4 years ageing.

Service: it should be served at a temperature of 8-10°C, being an excellent apéritif and accompanying fish and shell-fish dishes.