

2008 QUINTA DOS ROQUES GARRAFEIRA RED WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: This year the winter in the Dao region was less rainy but warmer than usual especially in January and February with a few very cold days already in end of March with frost hitting the new shoots mainly of Touriga Nacional which is the first to burst.

Some rain in the beginning of Spring but particularly rainy in May, with 20 days of rain, precisely when the vines were in full flowering period, which caused a poor fruit set.

June was very warm and dry, July and August were stable but less warm that 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 healthy and well balanced grapes with good alcohol and acidity contents and round tannins.

Harvest began on Sept. 22 with the Bastardo red grape and Bical white grape and finished on Oct. 17 with the Touriga Nacional grape.

From mid September and specially in October we had a very good harvest weather with sunny but not very hot days, providing us with the best conditions we could have asked for because, given the small quantity of grapes we had, at least the quality smiled on us.

In the winery we realized that juice yields were much lower than usual thus leading to an even smaller harvest.

The white wines are very flavourful, fresh and well balanced; the red wines have very good concentration, smooth and elegant tannins and very deep colours.

The best wines are, as usual, the Malvasia Fina and Encruzado in whites and in the reds the Touriga Nacional, the Jaen and an astonishing Tinta Roriz.

Grape varieties: Touriga Nacional (65%), Tinta Roriz (15%), Alfrocheiro (10%), Tinto Cão (5%) and Jaen (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 15-19 days, depending on the varietal, with soft "reassemblages".

Ageing: We made the varietal wines and they were aged separately in French oak barrels of 225 L for 24 months. The blend was made after we selected the best barrels of each of our varietal wines.

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 January 2012.

Analysis:

Alcohol by volume (alc. / vol.):	13.8%
Total Acidity (g / l C ₄ H ₆ O ₆):	6.1
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.65
Dry Extract (g / l):	31.2

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 17°C temperature.