

2010 QUINTA DOS ROQUES BRUT SPARKLING ROSE



Appellation d'Origine Contrôlée DÃO



Vintage and harvest: Rainy and very cold Winter again!

It seems that this is a pattern that came to stay and that we have to get used to prune the Vineyards under snow falls. Well it is good for the vineyards, it is very beautiful to watch but I must say that it is not very pleasant to work under such conditions.

In the beginning of Spring we also had some frost that in some places, especially in the higher located Quinta das Maias, burnt some of the new shoots but nothing very worrisome.

The flowering period in May/June occurred in very good weather conditions with an unusually good fruit set.

And then, on June 27, disaster struck. A never seen hail storm in Quinta dos Roques (some stones as big as golf balls) destroyed part of our vineyards closer to our winery; fortunately(!) it did not affect all the vineyards and so, in the end, the quantity was not very badly cut down.

Good and very sunny days followed this mishap and helped to close and dry the broken berries and so the much feared spreading of rot was avoided.

July and August were unusually hot and dry, even for Portugal, causing some hidric stress and delay in veraison.

In September the weather cooled down and with a few showers the balance in the grapes was re-established again.

We began the harvest on Sept. 9th with the grapes for the sparkling rose and leisurely, as the weather was sunny and dry, finished it on Oct. 12th with the Tinto Cao, as usual.

All the grape varieties were very healthy and well matured with smaller berries than usual, good sugar content but not too high, normal acidity and well ripened tannins.

The quantity increased a little in Quinta das Maias and Quinta do Correio and decreased in Quinta dos Roques due to the hail. Overall the quantity remained almost the same as last year.

The whites show very clean aromas and freshness and the reds have deep colours, fine and strong tannins and wonderful structure.

Due to this all, I am very happy with the quality.

Grape varieties: Alfrocheiro (70%) and Touriga Nacional (30%).

Winemaking technology: handpicked grapes and mechanical crushing. Maceration during 18 hours followed by fermentation in stainless steel vats with selected yeasts at a controlled temperature of 16-18° C.

Bottling: before bottling the wine was only subject to a tartaric stabilisation by the action of the cold and an addition of 22g of sugar and encapsulated yeasts. "Prise de mousse" in a cellar at a temperature of 14°C.

Analysis:

Alcohol by volume (alc. / vol.):	12.7%
Total Acidity (g / l C4H6O6):	5.6
Sugar (g / L):	6.0

Organoleptic tasting: integral pink brut sparkling wine with tiny and persistent bubbles; it shows red fruits – cherry and strawberry – aromas which have good length and a nice freshness mouth-feel.

Aptitudes: appetiser and with white meat, seafood and fish dishes.

Service: between 8 and 10°C temperature.