

2015 QUINTA DOS ROQUES RESERVA WHITE WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: This was a surprising harvest! With not so good beginnings it ended up marvelously and so I can say that we are really, really happy!

To begin with the quantity, it increased a little bit for us but with an important increase in terms of the Dao region.

Regarding quality, in the end of August the prognostics (at least mine) were not very bright; the summer was very hot and dry and the maturation of the grapes (which were very healthy) was not very well balanced with some dehydration causing the rise of sugar contents but not a correspondent decrease in acids and the flavor precursors were a little bit mute. Fortunately the rain, that most of the times is the bane of our region, came and, followed by sunny days, allowed a perfect maturation of the grapes.

The whites are what we always want: fresh, flavorful, mineral, elegant, in summary at the same level of 2014 or even better, let's give them a little bit more time to be sure.

The reds (of which I usually prefer to talk after the winter passes "over" them) are very well balanced, with good alcohol contents (not excessive), very good acidity and structure and clean flavors typical to the Dao.

Grape varieties: Encruzado (80%) fermented and aged for one year in French oak barrels the other 20% (Cerceal, Bical, Malvasia Fina and Gouveio) without any oak.

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 at a temperature of 18-24°C and the ageing with "batonnage" of the Encruzado occurred in French oak barrels during 1 year and the other 20% (4 varieties) in stainless steel vats at a controlled temperature of 16-18° C.

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 March 2017.

Analysis:

Alcohol by volume (alc. / vol.):	14.1%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.68
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.40
Dry Extract (g / l):	19.0

Organoleptic tasting: light straw perfectly clear; good aromatic intensity where the oak notes are still present but very well integrated with citric and tropical notes. On the palate has a good volume and structure and a remarkable freshness. The finish is very long and persistent.

Aptitudes: a wine to satisfy the fans of young wines, though it was made for the long ageing.

Service: it should be served at a temperature of 12-14°C, and accompanying seafood, strong fish dishes and spicy food.