

## 2015 QUINTA DOS ROQUES ROSÉ 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:** Alfrocheiro and Tinta-Roriz.

**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 stored in stainless steel vats, topped up by inert gas, where it was subject to a natural clarification through the action of the cold of the Beiras winter.

**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. After bottling – June 2016 - the wine aged in the bottles for about two months, before being released for sale.

### **Analysis:**

Alcohol by volume ( alc. / vol. ):	13,1%
Total Acidity ( g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	6.98
Volatile Acidity ( g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.30
Dry Extract ( g / l ):	21.1

**Organoleptic tasting:** Pink, perfectly clear, with an intense bouquet containing strawberry and raspberry notes. On the palate it is fresh and well structured.

**Aptitudes:** wine to be drunk since now, though with good characteristics for a fine 3-5 years ageing.

**Service:** it should be served at a temperature of 10°C, being an excellent apéritif and accompanying seafood, fish dishes and white meat dishes.