

## 2017 QUINTA DOS ROQUES RED WINE

**Appellation d'Origine Contrôlée DÃO**



**Vintage and harvest:** 2017 will be remembered in climate terms as one of the driest and hottest years in weather records. With the exception of February and May, where we had a normal rainfall, all the other months were dryer than usual with September beating them all with 0.0mm of rain. The dry weather brought with it an almost disease-free growing season and a very good fruit set which led to a nice and much needed increase in quantity. In a such hot year, hydric stress was one of our main concerns but nature surprised us (again) and until the beginning of September there were no signs in the vineyards of lack of water (in "normal" years hydric stress sometimes appears in mid of August). Due to these weather conditions, maturation speeded up and thus we began harvest on August 22 (the earliest date ever). Naturally, we were worried about the eventual consequences on the grapes balance but fortunately those concerns were proved unfounded as we picked very healthy grapes with good alcohol levels and astonishingly high acidity. The good weather allowed us to make a slow and relaxed harvest that eventually ended on Sept. 21. The wines, both whites and reds, reflect the quality of the grapes with very bright colours, clean flavours, sharp acidity and very well balanced.

**Grape varieties:** Touriga Nacional (45%), Jaen (20%), Alfrocheiro (20%), Tinta Roriz (10%) and Tinto Cão (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 14 days with soft "reassemblages".

**Ageing:** in French oak barrels of 225 L for 8 months.

**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 beginning of October 2019.

**Analysis:**

Alcohol by volume (alc. / vol.):	13.7%
Total Acidity (g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	5.66
Volatile Acidity (g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.76
Dry Extract (g / l):	29.3

**Organoleptic tasting:** ruby colour, brilliant, with an intense fruit bouquet reminding wild blackcurrants, pine leaves and spice, with vanilla notes given by the oak. On the palate it is very generous, good structure with the astringence characteristic of its youth foretelling a wonderful ageing potential.

**Aptitudes:** a wine to satisfy the fans of young fruit wines, though it will gain immensely by a bottled ageing several years. In 10 years it will certainly be the pride of the winemaker.

**Service:** at 16°C temperature.