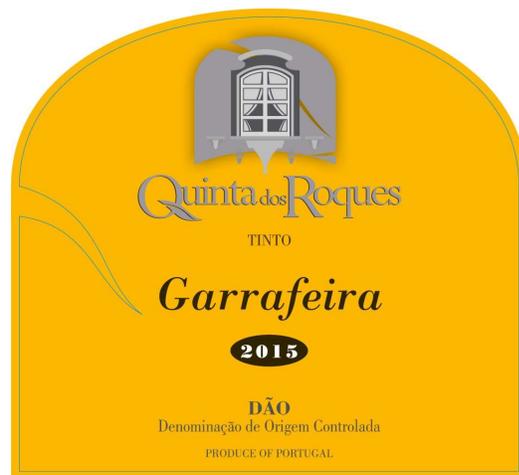


2015 QUINTA DOS ROQUES GARRAFEIRA RED WINE

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: Touriga Nacional (60%), Tinta Roriz (15%), Alfrocheiro (15%), 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 February 2018.

Analysis:

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| Alcohol by volume (alc. / vol.): | 13.9% |
| Total Acidity (g / l C ₄ H ₆ O ₆): | 5.98 |
| Volatile Acidity (g / l C ₂ H ₄ O ₂): | 0.72 |
| Dry Extract (g / l): | 29.2 |

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.