

2018 QUINTA DO CORREIO ROSÉ WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: A very strange year! Following a normal winter in terms of rain and cold, it came a wet and cold spring and beginning of summer which led to a difficult fruit set and high pressure from mildew. With lots of care and an attentive canopy management, our vineyards cope very well with these adverse conditions but nothing prepared us for the extreme heat, with temperatures of 45+ °C during 4 days, that came in the beginning of August which caused a severe sun burnt and consequent loss of lots of bunches, especially in the Gouveio and Cerceal white varieties and Alfrocheiro and Touriga Nacional in the reds.

Since Aug. 5 and through all the harvest (18/9 to 18/10) the weather was great with temperatures around 30 °C which allowed a good maturation of the grapes and a very good balance in terms of sugar and acids.

If we can complain about the quantity which is much lower than desired, we are very happy with the quality of both whites and reds.

Grape varieties: Alfrocheiro (50%) e Jaen (50%).

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 occurred at a temperature of 16-18°C. After fermentation, the wine was stored in stainless steel vats, topped up by inert gas, to preserve its flavours

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 – beginning of January 2019 - the wine aged in the bottles for about two months, before being released for sale.

Analysis:

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| Alcohol by volume (alc. / vol.): | 12.6% |
| Total Acidity (g / l C4H6O6): | 5.07 |
| Volatile Acidity (g / l C2H4O2): | 0.19 |
| Dry Extract (g / l): | 21.4 |

Organoleptic tasting: Very light pink, perfectly clear, with an intense bouquet containing strawberry and cassis 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.