

## 2018 QUINTA DOS ROQUES “2 CASTAS” RED 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:** Touriga Nacional (50%) and Alfrocheiro (50%). In the process of making our Colheita, we found out that Touriga Nacional and Alfrocheiro were the two varieties that, in 2018, came closest to our idea of what a red Dão wine should be – Aromatic without being excessive, fresh in the nose and in the mouth, silky structured and very well balanced.

**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 10 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 August 2021.

**Analysis:**

Alcohol by volume (alc. / vol.):	13.4%
Total Acidity (g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	5.67
Volatile Acidity (g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.66
Dry Extract (g / l):	29.7

**Organoleptic tasting:** Ruby-coloured wine, perfectly clear, in the fresh aroma, it shows well the grape varieties that compose it, with the floral of Touriga Nacional and the notes of light red fruits of Alfrocheiro in evidence and where the wood is tenuous and elegant. In the mouth, it is again the freshness that is noticed first, still showing the astringency typical of youth, forecasting a remarkable aging potential, thanks to the balance of 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 several years. In 10-15 years it will certainly be the pride of the winemaker.

**Service:** at 17°C temperature.