

2019 QUINTA DOS ROQUES ENCRUZADO WHITE WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: The year 2019 proved to be very balanced allowing the production of good grapes.

A dry and mild winter was followed by a less rainy spring than usual, with the exception of April when it rained a little bit more, which favoured the absence of diseases in the vineyard and allowed a good flowering of all the grape varieties.

The summer months had high temperatures, normal for the season (and without the excess seen in 2018); two days of light rain in August and another two in September allowed for hydric rebalance in the vineyards which in turn led to a balanced maturation and a perfect health condition of the grapes.

The harvest, which began on September 10 and lasted until October 4, was relaxed with dry and sunny weather.

The grapes showed a homogeneous ripeness, good health, good concentration with sugars and acidity in great balance.

White wines, very aromatic and elegant, present an invigorating freshness. Reds with good concentration and structure lead to a good evolution potential.

Grape varieties: Encruzado (100%)

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 part (50%) in French oak barrels during 7 month with “batonnage” 2 times a week and the other 50% in stainless steel vats at a controlled temperature of 16-18° C.

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. Bottled in June 2020.

Analysis:

Alcohol by volume (alc. / vol.):	13.8%
Total Acidity (g / l C ₄ H ₆ O ₆):	6.04
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.49
Dry Extract (g / l):	19.6

Organoleptic tasting: light straw perfectly clear; with an elegant bouquet of fruits and a slight touch of resin. On the palate the first impression is of freshness but immediately we recognise the great structure and complexity of the wine. The finish is very long and persistent.

Aptitudes: a wine to satisfy the fans of young wines, though it will gain immensely with a few years in bottle.

Service: it should be served at a temperature of 12-14°C, and accompanying seafood, strong fish dishes and spicy food.