

2019 QUINTA DOS ROQUES 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 (50%), Malvasia Fina (35%), Bical (5%), Cerceal (5%) and Gouveio (5%).

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 at a temperature of 16-18°C. After fermentation, the wine was stored in stainless steel vats, topped up by inert gas, where it was subject to a natural clarification through the action of the cold of the Beiras winter.

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 May 2020.

Analysis:

Alcohol by volume (alc. / vol.):	13.3%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.05
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0526
Dry Extract (g / l):	19.3

Organoleptic tasting: citric, perfectly clear, with an intense bouquet containing floral and citric -lime and lemon- notes. On the palate it is fresh and well structured, apt for good ageing, in the line of the classic Dão white wines.

Aptitudes: wine to be drunk since now, though with good characteristics for a fine 4-5 years ageing.

Service: it should be served at a temperature of 10°C, being an excellent apéritif and accompanying seafood and fish dishes.