

2020 QUINTA DOS ROQUES RED WINE



Appellation d'Origine Contrôlée DÃO

Vintage and harvest: 2020 was a truly challenging year for everyone and especially for those who, regardless of Covid-19 or the hardships of the climate, had to continue to work as if we were not experiencing a health crisis never before experienced/suffered by humanity .

From a climatic point of view, we had normal rainfall in winter and early spring but it was a very hot year, with above average temperatures in almost every month of the year, especially in February, which meant that the vegetative cycle was brought forward in about 2-3 weeks.

High temperatures and rain for a few days in May negatively put pressure on the sanitary state of the vineyards and put at risk the pollination and consequent formation of bunches of grapes.

With heat waves in June, August and September and the hottest July on record, dehydration of the berries became the main concern and the anticipation of the harvest was general in order to avoid an even greater drop in production.

To alleviate these months of heat and dry weather, on the 20th of August we had a good rain which helped us to re-establish, in part, the water levels of the vines and bring a greater balance in the maturation of the grapes.

The harvest started on September 2nd and lasted until the 29th of that month (with two days of rain in between which, again, was very welcome).

Quantitatively, it was a year in which there was a marked decrease compared to 2019.

From a qualitative point of view, we found that we have very aromatic and fresh whites, although with alcohol a little higher than in previous years and red wines with soft tannins, a little more concentrated in color and body than in the previous year and with clean and intense aromas. .

In general and considering the year we have gone through, we are very satisfied with the quality of our wines and VERY grateful to our workers for the selfless efforts they always put into tasks, however hard they may be.

Grape varieties: Touriga Nacional (50%), Jaen (20%), Alfrocheiro (20%), Tinta Roriz (7%) and Tinto Cão (3%).

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 11 days with soft "reassemblages".

Ageing: in French oak barrels of 225 L for 6 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 the beginning of June 2023.

Analysis:

Alcohol by volume (alc. / vol.):	12.9%
Total Acidity (g / l C ₄ H ₆ O ₆):	6.06
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.77
Dry Extract (g / l):	31.0

Organoleptic tasting: ruby colour, brilliant, with an intense fruit bouquet reminding wild blackcurrants, pine leaves and spice, with vanilla notes given by the oak. On the palate it is very generous, good structure with the astringence characteristic of its youth foretelling a wonderful ageing potential.

Aptitudes: a wine to satisfy the fans of young fruit wines, though it will gain immensely by a bottled ageing several years. In 10 years it will certainly be the pride of the winemaker.

Service: at 16°C temperature.