

2020 QUINTA DOS ROQUES ROSÉ 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: Alfrocheiro and Tinta-Roriz.

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. After bottling – March 2021 - the wine aged in the bottles for about two months, before being released for sale.

Analysis:

Alcohol by volume (alc. / vol.):	12.8%
Total Acidity (g / l C4H6O6):	6.00
Volatile Acidity (g / l C2H4O2):	0.34
Dry Extract (g / l):	19.3

Organoleptic tasting: Pink, perfectly clear, with an intense bouquet containing strawberry and raspberry 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.