

2021 QUINTA DOS ROQUES GARRAFEIRA RED WINE



Appellation d'Origine Contrôlée DÃO

Vintage and harvest: The winter was mild and rainy, especially in February, which allowed our vineyards to begin the growing season with enough water in the soil. A dry and warm March sped up bud bursting and in April we were 1-2 weeks ahead of schedule when compared with the previous year. As usual, the flowering period began in mid-May, but the weather was wet and cool with some hailstorms, which led to poor fruit set in some vineyards and affected Touriga Nacional and Gouveio the most. An unexpectedly rainy June brought a lot of mildew and powdery mildew pressure which put us on our toes regarding canopy management and required attentive surveillance in the vineyards. A much cooler July than usual and a complete absence of heat waves during the summer months led to a slower and very balanced maturation. Approaching the end of August all seemed aligned for a perfect harvest; alas, on September 1st, the rain came in heavy showers and dark clouds appeared over our dream harvest. Fortunately, it stopped raining that same day. We let the vines and grapes dry and began harvest on Sept. 9, starting with the Jaen, Alfrocheiro and Tinta Roriz varieties to make our rosé wines. A few more rainy days interspersed with sunny days made us have to play a “stop and go” harvest. Our biggest fear was that if the rain didn't stop, we would end up with rot and diluted grapes. Fortunately, the grapes were very healthy and so the rain didn't affect their quality too much. Only with a very good and understanding harvesting team were we able to pick the grapes in their best condition despite the weather. To them, our sincere Thank You. Harvest ended on October 7th with the Tinto Cão in Quinta dos Roques and the Barcelo in Quinta das Maias. The white wines are superb with very intense and clean flavours, fresh and mineral. The reds present an astonishing freshness, less alcohol than usual and very smooth tannins.

Grape varieties: Touriga Nacional (55%), Alfrocheiro (20%), Tinta Roriz (15%), Tinto Cão (5%) and Jaen (5%).

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 14-20 days, depending on the varietal, with soft "reassemblages".

Ageing: We made the varietal wines and they were aged separately in French oak barrels of 225 L for 24 months. The blend was made after we selected the best barrels of each of our varietal wines.

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 end of January 2024.

Analysis:

Alcohol by volume (alc. / vol.):	14.4%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.87
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.72
Dry Extract (g / l):	34.6

Organoleptic tasting: dark rubi, brilliant, with an intense fruit bouquet reminding wild blackcurrants and pine leaves, spicy and very complex, with vanilla and chocolate notes given by the oak. On the palate it is very generous, full bodied, very persistent finish, with the astringence characteristic of its youth, foretelling a remarkable ageing due to its great balance between 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 of a few years. In 20 years it will certainly be much more complex and the pride of the lucky owner.

Service: at 16°C temperature.