

2021 QUINTA DOS ROQUES WHITE 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: Encruzado (45%), Malvasia Fina (30%), Bical (10%), Cerceal (10%) 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 January 2022.

Analysis:

Alcohol by volume (alc. / vol.):	13.7%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.76
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.33
Dry Extract (g / l):	19.0

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.