

## 2022 QUINTA DOS ROQUES WHITE WINE

### Appellation d'Origine Contrôlée DÃO



**Vintage and harvest:** 2022 was one of the hottest and driest years since 1931!

Following a cold and dry winter, which delayed a little bit the bursting of the new shoots, spring came with high temperatures and very low precipitation allowing growing cycle to level with previous years.

From April onwards it was a sequence of high temperatures and drought establishing records.

Flowering period was great with no humidity hampering the good pollination and fruit set of all grape varieties.

Again, on the positive side, with the dry weather, 2022 was one of the years with less disease pressure allowing us to focus on canopy management to avoid any sun struck grapes.

Maturation was a little bit uneven due to the lack of water and harvest was earlier than usual.

We began in August 30 with the Jaen and Tinta Roriz for the rosé wine and kept through out September until the 27<sup>th</sup> finishing with Touriga Nacional and Barcelo.

Grapes were in excellent health with the ratio between acids and sugar a little bit unusual.

Nonetheless all the wines are showing wonderful flavours and are very fresh on the palate being the reds astonishingly smooth and elegant in terms of tannins.

We have great expectations about this year's wines and their potential for ageing.

**Grape varieties:** Encruzado (50%), Malvasia Fina (20%), Bical (15%), 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 February 2023.

### **Analysis:**

Alcohol by volume (alc. / vol. ):	13.6%
Total Acidity ( g / l C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> ):	4.99
Volatile Acidity ( g / l C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.38
Dry Extract ( g / l ):	18.3

**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.