

2016 QUINTA DOS ROQUES ENCRUZADO WHITE WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: Following a very rainy, windy but mild winter, spring came and with it more rain which led to poor fruit set and a high pressure from mildew. These conditions made life much more difficult than it should and the yields per vine went down.

The summer was very dry and hot and at the end of August the hydric stress was delaying the maturation of the grapes and thus the harvest.

Eventually the rain came (Sept. 13) and nature, once again, amazed us with the speed of the reaction from the vines that with this water regained the much desired balance between alcohol and acidity.

Harvest began on Sept 16 with the Bical and Malvasia Fina white grapes and went through Oct 14 when we finished harvest with the Tinto Cao red grape ; all the time with dry, sunny , mild weather which allowed us a very relaxed harvest.

Production is down by around 15% in Quinta dos Roques and 30% in Quinta das Maias. For the first time since 2007, when we began the transition to organic viticulture in Maias, we faced challenges that we couldn't answer in time to avoid such a decrease in quantity. Fortunately the quality left us very happy.

Following the astonishing quality of the 2015 whites we were not expecting that it was surpassed so soon but really the 2016 white wines are brilliant in terms of fruit, flavor and freshness making them probably the best ever done in Quinta dos Roques and in Quinta das Maias.

The reds are the best example we can ask for a red Dao wine: clean flavors, great balance extremely elegant and gastronomic. Wines that will age gracefully for ages.

Grape varieties: Encruzado (100%)

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 part (50%) in French oak barrels during 7 month with "batonnage" 2 times a week and the other 50% in stainless steel vats at a controlled temperature of 16-18° C.

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 July 2017.

Analysis:

Alcohol by volume (alc. / vol.):	13.6%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.45
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.27
Dry Extract (g / l):	17.7

Organoleptic tasting: light straw perfectly clear; with an elegant bouquet of fruits and a slight touch of resin. On the palate the first impression is of freshness but immediately we recognise the great structure and complexity of the wine. The finish is very long and persistent.

Aptitudes: a wine to satisfy the fans of young wines, though it will gain immensely with a few years in bottle.

Service: it should be served at a temperature of 12-14°C, and accompanying seafood, strong fish dishes and spicy food.