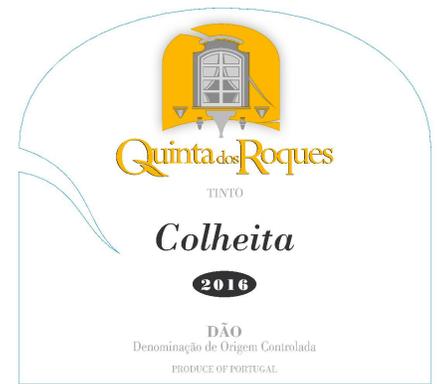


2016 QUINTA DOS ROQUES RED WINE



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: Touriga Nacional (50%), Jaen (20%), Alfrocheiro (15%), Tinta Roriz (10%) and Tinto Cão (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 12 days with soft "reassemblages".

Ageing: in French oak barrels of 225 L for 10 months.

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 beginning of May 2018.

Analysis:

Alcohol by volume (alc. / vol.):	13.5%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.65
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.66
Dry Extract (g / l):	29.2

Organoleptic tasting: ruby colour, brilliant, with an intense fruit bouquet reminding wild blackcurrants and pine leaves, with vanilla notes given by the oak. On the palate it is very generous with the astringence characteristic of its youth.

Aptitudes: a wine to satisfy the fans of young fruit wines, though it will gain immensely by a bottled ageing several years. In 10 years it will certainly be the pride of the winemaker.

Service: at 16°C temperature.