

2017 QUINTA DOS ROQUES WHITE WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: 2017 will be remembered in climate terms as one of the driest and hottest years in weather records. With the exception of February and May, where we had a normal rainfall, all the other months were dryer than usual with September beating them all with 0.0mm of rain. The dry weather brought with it an almost disease-free growing season and a very good fruit set which led to a nice and much needed increase in quantity. In a such hot year, hydric stress was one of our main concerns but nature surprised us (again) and until the beginning of September there were no signs in the vineyards of lack of water (in “normal” years hydric stress sometimes appears in mid of August). Due to these weather conditions, maturation speeded up and thus we began harvest on August 22 (the earliest date ever). Naturally, we were worried about the eventual consequences on the grapes balance but fortunately those concerns were proved unfounded as we picked very healthy grapes with good alcohol levels and astonishingly high acidity. The good weather allowed us to make a slow and relaxed harvest that eventually ended on Sept. 21. The wines, both whites and reds, reflect the quality of the grapes with very bright colours, clean flavours, sharp acidity and very well balanced.

Grape varieties: Encruzado (40%), Malvasia Fina (25%), Bical (20%), 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 2018.

Analysis:

Alcohol by volume (alc. / vol.):	13.6%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.83
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.22
Dry Extract (g / l):	21.4

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.