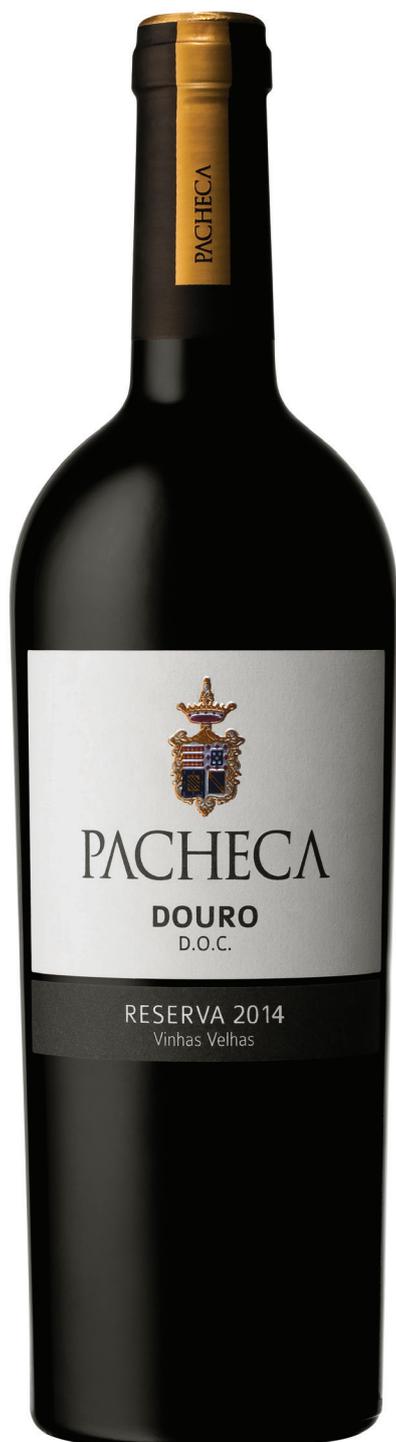




QUINTA DA PACHECA



PACHECA RESERVA VINHAS VELHAS

Producer: Quinta da Pacheca
Appellation: Douro DOC, Portugal
Harvest: 2014

VITICULTURAL YEAR

The 2014 viticultural year was characterized for being an atypical year in terms of climate. It was highlighted by the occurrence of large periods of rain, especially in January, February, July and September, and great climatic instability in the summer period with thunderstorms occurring during the months of June and July. As a consequence of the evolution of climatic conditions, the grape maturation controls carried out until the beginning of September indicated a progression of about two weeks in vine phenology with grapes showing good levels of sugar, acidity and phenolic compounds that led to the early starting of the harvest. Quinta da Pacheca started harvesting on September 3rd. In mid-September a new period of intense rain began and lasted until October. However, as the harvest started earlier most of Quinta's vineyards had already been harvested.

VINEYARDS

This wine is obtained from grapes of the oldest vineyards in Quinta da Pacheca, installed in the mid 50's. At that time, the vines were planted randomly in the plots and the grape varieties were equally naturally mixed. We still try to maintain this tradition in these old vines, as they result in wines of good aromatic complexity and structure.

LOGISTIC INFORMATION

| 6 x 75 CL | Europalette | | | |
|-----------|---------------|--------------|-------------|--------------|
| | Cases / Layer | Layers / Pal | Cases / Pal | Bottle / Pal |
| | 11 | 8 | 88 | 528 |

Barcodes

Bottle 75 Cl: 5602947000102

Case 6 x 75 Cl: 15602947000291

VINIFICATION

After careful selection by their best state, the grapes were harvested for chests of 25 kg and sent to the wine-making center where they were fully de-stemmed. Fermentation occurred during 9 days in the traditional 7-ton granitic stone tanks with foot stepping and smooth reassembles for blanket leaching and extraction of phenolic and aromatic compounds. At the end of the alcoholic fermentation the wine was transferred into new and 2nd year French oak barrels where malolactic fermentation occurred and aged for about 18 months.

TASTING NOTES

Pacheca Vinhas Velhas reveals good aromatic intensity, very complex with elegant notes of chocolate and black fruit, such as blueberry and blackberry. It's very balanced in the mouth with present tannins and well-integrated wood, long and persistent finish.

BARREL AGING

18 months in new and 2nd year French oak barrels

GRAPE VARIETIES

Field blend

WINEMAKER

Maria Serpa Pimentel

CHEMICAL ANALYSIS

Alcohol by volume: 14%

pH: 3,65

Total acidity: 5,2 g/L

Residual Sugar: 0,6 g/L