



1994 QUINTA DOS ROQUES RED WINE
Appellation d'Origine Contrôlée DÃO

Vintage and harvest: this vintage was a very dry one, with a cumulative effect on the drought stress of previous years. Harvest during nice weather despite some rain which did not compromise the health and ripeness of the grapes.

Grape varieties: Touriga Nacional (40%), Alfrocheiro Preto (20%), Jaen (20%) and Tinta Roriz (20%).

Wine making technology: pressing of the grapes with total racking, followed by fermentation in stainless steel vats with selected yeasts at a temperature of 28-30°C. Maceration period of 10 days with soft reassemblages.

Ageing: in Portuguese oak barrels of 225 L for 6 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.

Analysis:

Alcohol by volume (alc. / vol.):	12.3%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.77
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.54
Dry Extract (g / l):	26.50

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

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 a 16°C temperature.