



QUINTA
DE LA ROSA



RED WINE

PASSAGEM 2006

Ageing	Upto 5-10 years
Production	10,000 litres
Alcohol	14%
Total Acidity	6.12 G/dm ³
Volatile Acidity	0.61 G/dm ³
Ph	3.6
SO ₂	57 Mg/dm ³
Residual Sugars	2.4

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The Idea

Quinta de Bandeiras is a 100 hectare property located on the River Douro near Pocinho right opposite the famous Vale Meão. Until Vale Meão became well known in its own right, its grapes went into producing Barca Velha, the Vega Sicilia of Portugal. So Bandeiras's location couldn't have been more perfect.

Bought by the Bergqvist family (Quinta de la Rosa), the wine is called **PASSAGEM** and is a joint venture between Jorge Moreira (wine maker) and the Bergqvist.

Grape Varieties

Traditional port varieties, mainly Touriga Nacional and Touriga Franca.

Production Notes

2006 was a cooler than 2005 with more rain than we have had for some years especially at the end of August and start of September. With the rain came hot temperatures that provoked a sudden ripening of the grape particularly noticeable on the lower as well as the more exposed slopes. By the middle of September temperatures dropped to help normalize the situation.

Maturation and bottling

The wine was matured in Allier French oak casks, mainly Francois Freres, Taransaud and Seguin Moreau, for 18 months before being bottled in 2007. It has been stored in bottle for six months before release so that the wine is in perfect drinking condition on reaching the market.

Tasting Notes

The wines from 2006 have less concentration than previous years so should be drunk a little younger

Passagem 2006 is similar to 2005 but is slightly more approachable and prettier in style. It is a very expressive, almost seductive, wine with obvious mature, dark cherry fruit flavours whilst retaining an attractive freshness.

The style is characteristic of many Touriga based wines coming from the Douro Superior. On the palate, it is full of fruit and complexity. The wine has Jorge's hallmark of elegance and finesse and he manages here to offer an excellent compromise between power and elegance.