

# Red Wine Reserve

## PASSAGEM 2011

### PRESS

91 pts WE August 2014

### 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 Bergqvists.

### GRAPE VARIETIES

40% Touriga Nacional , 45%Touriga Franca and 15% Tinta Cão.

### TASTING NOTES

It is very interesting to compare the two different terroirs and regions of the Douro. The wines from la Rosa have a greater minerality whilst the Douro Superior produces fruitier, aromatic, more expressive wines. Jorge successfully manages to keep the freshness and balance in these.

Elegant and subtle aromas with notes of violet, bergamot and plum. A true explosion of flavours on the palate with attractive black fruit followed by citric undertones which gives a good fresh balance and length. This is a serious, yet at the same time amusing wine.

### PRODUCTION NOTES

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop.

We started the vintage on 9<sup>th</sup> August and from this point onwards was carried out on a stop and start basis enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect.

We ended up producing some excellent grapes with outstanding quality and concentration.

### 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 late in 2013.



### TECHNICAL INFO:

AGEING:	<b>5 - 10 years</b>
PRODUCTION:	<b>10 000 bottles</b>
ALCOHOL:	<b>14.5 %</b>
TOTAL ACIDITY:	<b>5,4 g/dm<sup>3</sup></b>
VOLATILE ACIDITY:	<b>0,8 g/dm<sup>3</sup></b>
PH:	<b>3,6</b>
SO <sub>2</sub> :	<b>120 mg/dm<sup>3</sup></b>
RESIDUAL SUGARS:	<b>0,6 g/dm<sup>3</sup></b>

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