

RED WINE RESERVE

PASSAGEM 2012



THE IDEA

QUINTA DAS 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

50% TOURIGA NACIONAL, 50% TOURIGA FRANCA,

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.

THE CONCENTRATION OF COLOUR AND INTENSITY OF AROMAS IS IMMEDIATELY OBVIOUS WHEN TASTING THE PASSAGEM 2012 RESERVE. IT IS A VERY EXPRESSIVE WINE, FULL OF HAPPINESS, WHERE THE DOURO SUPERIOR'S SOIL AND THE TOURIGA NACIONAL GRAPES MEET IN AN EXPLOSION OF FRUIT. INITIALLY, ON THE PALATE, MATURE FRUIT FLAVOURS, ALMOST SWEET, SOON GIVE WAY TO INTENSE, COMPLEX FLORAL NOTES, IN PARTICULARLY VIOLET, WITH CITRIC NUANCES. WELL STRUCTURED WITH GREAT CHARACTER, NOTHING IN EXCESS, THIS WINE IS BALANCED AND PLEASURABLE.

PRODUCTION NOTES

WE HAD A VERY DRY WINTER/SPRING WHICH MEANT THE VINEYARD SUFFERED AS WATER STOCKS WERE NOT REPLENISHED. YIELDS WERE INITIALLY LOW FROM AN UNEVEN FLOWERING AND POOR WEATHER DURING THIS PERIOD. WE HAD SOME RAIN IN THE LATE SPRING BUT VIRTUALLY NONE FELL IN THE SUMMER MONTHS (WE NORMALLY HAVE SOME THUNDERSTORMS OR A FEW DAYS OF LOW PRESSURE). LACK OF WATER MEANT THE GRAPES WERE SMALL AND CONCENTRATED AND TOOK LONGER TO MATURE.

WE STARTED PICKING RELATIVELY LATE AND SLOWLY. AS USUAL JORGE WAS CAREFUL ABOUT WHAT TO PICK AND CONSEQUENTLY THE GRAPES THAT CAME INTO THE WINERY WERE IN PERFECT CONDITION. WE PICKED ALL OF BANDEIRAS BEFORE IT STARTED RAINING ON 23RD AND 25TH SEPTEMBER. YIELDS WERE 40% DOWN ON 2011 AND 2010 BUT THESE WERE VERY ABUNDANT YEARS

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 2014.



TECHNICAL INFO:

AGEING:	5 - 10 YEARS
PRODUCTION:	10 000 BOTTLES
ALCOHOL:	14,5 %
TOTAL ACIDITY:	5,3 G/DM3
VOLATILE ACIDITY:	0,7 G/DM3
PH:	3,6
SO ₂ :	90 MG/DM3
RESIDUAL SUGARS:	0,6 G/DM3

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