

Red Wine Reserve

PASSAGEM 2013



PRESS

91 pts Wine advocate
92 pts Wine Enthusiast Editors Choice
90 pts Wine Spectator

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

70% Touriga Nacional, 25% Touriga Franca, 5% Souzão.

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.

There is more exuberance and intensity on the nose than a typical wine from the Douro Superior. Very complex with unusual peppery & mint like, fresh notes. On the palate, the wine is serious and structured with immense potential for ageing. The 2013 wines are more fresh and aromatic that can also be appreciated early.

PRODUCTION NOTES

Good winter rains made up for the previous dry year replenishing the vineyards. Bud break was fine. Like much of the rest of Europe everything was a little late and, despite some bursts of extreme heat, the vineyard never quite caught up.

The summer was hot and beautiful and we hoped that the little rain we had at the end of August might spur the grapes to ripen. But they took their time to ripen so we ended up picking at least 10 days later than in recent years. The vintaging weather was perfect and we managed to pick all of Bandeiras before the rains started at the end of September.

QUALITY & ENVIRONMENT

We practice a sustainable agricultural regime being part of ADVID & SATIVA. We don't use genetically modified organisms nor do we use animal products so vegetarians can drink our wines. We recycle where possible and are HACCP & BRC rated.

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 July 2015.



TECHNICAL INFO:

AGEING:	5 - 10 years
PRODUCTION:	10 000 bottles
ALCOHOL:	14 %
TOTAL ACIDITY:	5,4 g/dm³
VOLATILE ACIDITY:	0,8 g/dm³
PH:	3,6
SO ₂ :	72 mg/dm³
RESIDUAL SUGARS:	0,6 g/dm³

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