

PASSAGEM 2011

WHITE WINE



QUINTA
DE LA ROSA

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 white port grapes from mixed field planted, old vineyards, 400 m above sea level – Viosinho, Gouveio, Rabigato, Malvasia, Códega do Larinho amongst others.

TASTING NOTES

The concept is to produce a wine that expresses the 'terroir'; a wine that is traditional and less aromatic than many whites on the market today yet at the same time, fresh and modern. The Passagem 2011 has a wonderful combination of citric and mineral elements, good equilibrium and delicacy with an excellent mouth feel. It is has great length and elegance. It is serious wine that needs to be drunk with food and needs time in the bottle to age.

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 vintaging on 9th August and then stopped and started throughout much of the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect. We eventually stopped picking on 31st September, relatively early.

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

MATURATION AND BOTTLING

La Jorge Moreira's philosophy is to understand the potential of the vineyard and to interpret the best style of wine he can make from these grapes. When making Passagem, Jorge has a different approach compared to when making the La Rosa whites. The wine has 2/3 days of skin contact and is matured on its lees in mature oak barrels with some batonage to give the wine more mouth feel. Aged in used French oak casks for 8 months, the wine was bottled in May 2011.



Technical info:

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| Ageing: | Up to 5 years |
| Production: | 2 000 litres |
| Alcohol: | 13,7 % |
| Total Acidity: | 4,7 g/dm³ |
| Volatile Acidity: | 0,2 g/dm³ |
| Ph: | 3,3 |
| SO ₂ : | 73 mg/dm³ |
| Residual Sugars: | 1,4 g/dm³ |

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PORT



WINE



OLIVE OIL