

# PASSAGEM

## RED WINE RESERVE 2016



### 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% SOUSÃO.

### 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.

2016 WAS AN EXCEPTIONAL YEAR OF GREAT QUALITY IN THE DOURO SUPERIOR. THE VINTAGE WAS FINISHED BEFORE THE SEPTEMBER RAINS AND RESULTED IN WINES WITH GREAT MATURATION AND DEPTH, WELL STRUCTURED BUT KEEPING THEIR EQUILIBRIUM AND FRESHNESS. DEFINITELY A YEAR TO KEEP AND LAY DOWN, BUT THE 2016 IS ALSO A WINE THAT IS APPROACHABLE AND CAN BE DRUNK AND APPRECIATED IMMEDIATELY. IF YOU CAN RESIST THE TEMPTATION TO DRINK THE WINE IMMEDIATELY, IT WOULD BE WELL WORTH THE WAIT.

### PRODUCTION NOTES

LIKE MOST OF EUROPE, WE HAD A VERY WET, COOL SPRING AND EARLY SUMMER. THE WATER TABLE WAS REPLENISHED. FLOWERING WAS DELAYED AND WE HAD TO KEEP ON TOP OF ANY POSSIBLE ATTACKS OF MILDEW. A WET START OF THE YEAR WAS FOLLOWED BY A HOT, DRY SUMMER. THERE WAS LITTLE WIND, UNUSUAL FOR US AS NORMALLY THE WIND GETS UP IN THE AFTERNOONS. NO THUNDERSTORMS AND NO RAIN UNTIL 12/13<sup>TH</sup> SEPTEMBER. THE VINEYARD HELD UP SURPRISINGLY WELL HELPED BY ALL THE RAIN WE HAD IN THE SPRING.

THE COOLER, WETTER SPRING MEANT THAT EVERYTHING WAS DELAYED BY AT LEAST TWO WEEKS. WARM DAYS (25C) BUT COOL NIGHTS MADE IDEAL VINTAGING CONDITIONS. JORGE HAD TO BE CAREFUL WHERE TO PICK AS THERE WAS SOME UNEVEN RIPENING IN THE VINEYARD. BEING SMALL AND FOCUSED WE WERE ABLE TO PICK SECTION BY SECTION. AS THERE WAS PLENTY OF COLOUR AND STRUCTURE FROM THE GRAPES, WE WERE CAREFUL NOT TO EXTRACT TOO MUCH.

### 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 MAY 2018.



### TECHNICAL INFO:

AGEING:	5- 10 YEARS
PRODUCTION:	13.500 LTS
ALCOHOL:	14,5 %
TOTAL ACIDITY:	5,2 G/DM3
VOLATILE ACIDITY:	0,8 G/DM3
PH:	3,68
SO <sub>2</sub> :	100 MG/DM3
RESIDUAL SUGARS:	0,7 G/DM3

address: 5085-215 Pinhão | Portugal  
phone: (+351) 259 931 086

email: [sophiabergqvist@gmail.com](mailto:sophiabergqvist@gmail.com)  
website: [www.passagemwines.com](http://www.passagemwines.com)

