

# PASSAGEM 2009

## RESERVE RED WINE



QUINTA  
DE LA ROSA

### PRESS

91 Pts CELLAR SELECTION – Wine Enthusiast, December 2012

90 Pts Robert Parker, January 2012

\*\*\* 3 Stars Decanter, May 2012

Silver Medal International Wine Challenge, May 2012

### 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.

The Passagem 2009 is a beautiful wine full of concentration and deep red berry flavours. The floral and fruit driven notes are typical of the Touriga grape varieties whilst the wine also shows an intensity and generosity of flavours typical of the Douro Superior. On the palate, the wine is well defined and silky with good equilibrium, freshness and fine acidity.

### PRODUCTION NOTES

We had a dry year - it only rained 285mm from January to September and even less at Bandeiras. The early summer months were quite fresh but in August and September the heat arrived. We started picking much earlier than normal and sugars were relatively high. Yields were slightly down on the norm.

The areas that did best were North facing slopes and the 'meia encosta' – half way up the hills. We were well placed as many of our vineyards were in the 'right' place. The vintage went well for those who really knew their vineyards as picking at the right time was vital. A few days too late might have meant overly ripe grapes. Jorge and Nuno's indepth knowledge of the vineyards paid off and we have made some fabulous wines.

### 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 2011.



#### Technical info:

Ageing:	<b>5 - 10 years</b>
Production:	<b>10 000 bottles</b>
Alcohol:	<b>14 %</b>
Total Acidity:	<b>5,37 g/dm<sup>3</sup></b>
Volatile Acidity:	<b>0,68 g/dm<sup>3</sup></b>
Ph:	<b>3,7</b>
SO <sub>2</sub> :	<b>81 mg/dm<sup>3</sup></b>
Residual Sugars:	<b>2,9 g/dm<sup>3</sup></b>

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PORT



WINE



OLIVE OIL