



PASSAGEM 2011

DOURO TINTO RED WINE

Ageing	Up to 5 years
Production	5,000 litres
Alcohol	14.5%
Total Acidity	5.1 g/dm ³
Volatile Acidity	0.7g/dm ³
Ph	3.6
SO ₂	80 mg/dm ³
Residual Sugars	2.4 g/dm ³

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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.

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 vinaging 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.

Grape Varieties

Mainly Touriga Nacional and Touriga Franca.

Maturation and bottling

Fermented in stainless steel vats at low temperatures to retain fruit and freshness. Bottled in June 2013.

Tasting Notes

2011 is one of the best years to come from the Douro. A fully declared Vintage port year, this is reflected in the overall quality of the Dourosa wine. This Red 2011 is similar in style to previous years but richer and more balanced. The wine has plenty of cherry and cassis fruit flavours on the nose, cedar and spice on the palate. There is a good brightness and freshness to the wine and plenty of complexity. The wine is perfect to drink with many different types of meals as it has a good equilibrium in tannins and acidity.