

# PASSAGEM

## RED WINE RESERVE 2014



### 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.

RED FRUITS AND VIOLETS (TYPICAL OF TOURIGA FRANCA) DOMINATE THE AROMAS OF THIS WINE. AS THE WINE COMES FROM THE DOURO SUPERIOR, THE GRAPES WERE PICKED BEFORE THE RAINS, SO PASSAGEM 2014 IS A WINE WITH COMPLETE RIPENESS, RICH, INTENSE AND STRUCTURED. THE WINE IS FULL BODIED AND FULL OF FLAVOUR BUT WITHOUT ANY EXCESSIVE HEAVINESS WITH TANNINS IN EVIDENCE GIVING IT GOOD GRIP AND LONGEVITY.

### PRODUCTION NOTES

THE VINEYARD STOOD UP SURPRISINGLY WELL TO A CHALLENGING YEAR. THE FLOWERING WAS LATE AND THEN THE DOURO SUFFERED FROM CATERPILLAR ATTACKS AND OIDIUM. THE CATERPILLAR DIGGS DEEP INTO THE NEWLY FORMED GRAPE AND FORMS ITS CHRYSALIS. THIS MAINLY AFFECTED TOURIGA FRANCA. THE SUMMER SEEMED TO BE MARGINALLY COOLER AND WETTER THAN NORMAL WITH NUMEROUS THUNDERSTORMS BUT THE METEOROLOGICAL DATA SHOWS OTHERWISE AND WE SEEMED TO HAVE HAD A PRETTY NORMAL, HOT SUMMER.

BY MID AUGUST WE WERE LOOKING AT A TWO WEEK DELAY IN STARTING THE VINTAGE AT LA ROSA. BUT A FEW DAYS OF INTENSE HEAT BROUGHT THE GRAPES ON WITH A GREAT SPURT AND SUDDENLY SOME WERE RIPE. WE MANAGED TO PICK ALL THE GRAPES FROM QUINTA DE BANDEIRAS BEFORE IT RAINED.

### 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 2016.



### TECHNICAL INFO:

AGEING:	5- 10 YEARS
PRODUCTION:	17,600 LITRES
ALCOHOL:	14.4 %
TOTAL ACIDITY:	5,4 G/ DM <sup>3</sup>
VOLATILE ACIDITY:	0,8 G/ DM <sup>3</sup>
PH:	3,6
SO <sub>2</sub> :	78 MG/ DM <sup>3</sup>
RESIDUAL SUGARS:	0,9 G/ DM <sup>3</sup>

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

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

