

PASSAGEM

RED WINE RESERVE 2015



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

XXX

PRODUCTION NOTES

THE FABULOUS QUALITY OF THE GRAPES THIS YEAR HAS TAKEN EVERYONE BY SURPRISE. WE DIDN'T HAVE THE IDEAL METEOROLOGICAL CONDITIONS TO INDICATE IT WAS GOING TO BE A GREAT YEAR SO WE WERE REALLY PLEASED WITH THE BEAUTIFUL GRAPES THAT CAME INTO THE WINERY. THE WINTER AND SPRING WAS DRY WITH LITTLE RAIN. STABLE WEATHER ALLOWED FOR GOOD FLOWERING SO PRODUCTION WAS ALWAYS FORECAST TO BE ABUNDANT (GOOD NEWS AFTER TWO RELATIVELY SMALL YEARS).

THE SUMMER WAS HOT. THERE WAS LITTLE RAIN AND FEW STORMS, APART FROM A HUGE ONE IN MAY. SO BY AUGUST THE VINES WERE UNDER INTENSE WATER STRESS AND THEIR LEAVES WERE BROWNING – ESPECIALLY YOUNGER VINES WITH SHALLOWER ROOTS. BUT THE GOOD NEWS WAS THAT THE FRUIT STOOD UP WELL TO THIS STRESS SO THAT ALMOST PERFECT GRAPE CAME INTO THE WINERY. WE STARTED PICKING THE WHITE GRAPES EARLY, IN THE MIDDLE OF AUGUST. JORGE IS EXTREMELY PLEASED WITH THE WHITE WINES THIS YEAR.

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 2017.



TECHNICAL INFO:

AGEING:	5 - 10 YEARS
PRODUCTION:	15.500 LTS
ALCOHOL:	14 %
TOTAL ACIDITY:	5,6 G/DM3
VOLATILE ACIDITY:	0,7 G/DM3
PH:	3,63
SO ₂ :	110 MG/DM3
RESIDUAL SUGARS:	0,6 G/DM3

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

email: sophiaberqqvist@gmail.com
website: www.passagemwines.com

