

ABOUT

Named after the abandoned mountain railway line that is found on the property, Passagem's Quinta das Bandeiras is located opposite Vale Meão in the heart of the Douro Superior. The 100-hectare property was bought by Quinta de la Rosa's Bergqvist family in 2005. A joint venture with esteemed winemaker Jorge Moreira, Passagem seeks to highlight the Douro Superior's enormous potential through expressive wines that combine rich refined fruits and aromas with excellent poise and freshness.

Much of the estate's vines were replanted in 2005 and subsequently are now coming into their own. Such is the quality and potential of Bandeiras' vines that the Passagem Grande Reserva 2009 won the best wine in Portugal.

PRODUCTION

Fermented in stainless-steel vats with 3 days of skin contact before maturing for 8 months in Allier French oak casks. Bottled in May 2019.

VINTAGE

2018 proved to be a challenging and atypical vintage for the Douro. A very dry winter was followed by an extremely cold and wet spring and early summer. The elevated risk of mildew was mitigated by good viticultural management, which also had the benefit of lowering yields whilst ensuring slower, more consistent maturation. The latter part of the summer was hot and dry aiding the development of the fruit further.

The start of the vintage was a little delayed with picking only starting on Monday 17th September. There was, however, perfect weather throughout. Overall, Jorge was pleased as wines showed good freshness as well a good complexity and structure.

TASTING NOTES

Each year we make small quantities with the same vinification to ensure good acidity, structure, and minerality.

Serious aromas, white fruit notes of wine skins and quartz result in a discreet and elegant bouquet. On the palate the wine is more expressive, rich but balanced with excellent acidity and length. This wine will age very well.



DOC PASSAGEM RESERVE WHITE WINE

2018

Technical Information:

AgingAlcoholProductionTotal AcidityResidual SugarspHNow - 5 years13%5,000 bottles5.7 g/dm30.6 g/dm3.2