

PASSAGEM

WHITE 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

WHITE 'TRADITIONAL PORT' GRAPES THAT COME FROM THE OLD VINEYARDS AT A 400M ALTITUDE – MAINLY VIOSINHO, GOUVEIO, RABIGATO, CÓDEGA DO LARINHO.

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 WHITE WINE STYLE IS ALWAYS QUITE SIMILAR YEAR TO YEAR – WITH A GOOD ACIDITY, STRUCTURE AND MINERALITY. EACH YEAR WE MAKE SMALL QUANTITIES WITH THE SAME VINIFICATION.

2015 HAS SERIOUS AROMAS WITH NOTES OF WHITE FRUIT, GRAPE SKIN AND QUARTZ MAKING IT DISCRETE AND ELEGANT ON THE NOSE. ON THE PALATE THE WINE IS MORE EXPRESSIVE, VERY RICH AND FULL BUT BALANCED WITH EXCELLENT ACIDITY. GREAT LENGTH, THIS WINE IS STILL YOUNG WITH PLENTY OF AGEING POTENTIAL.

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

UNLIKE THE LA ROSA WHITES, JORGE ALLOWS FOR 2/3 DAYS SKIN CONTACT TO THE PASSAGEM WINE WHICH IS THEN AGED IN FRENCH OAK BARRELS FOR 8 MONTHS. THE WINE WAS BOTTLED IN MAY 2016.



TECHNICAL INFO:

AGEING:	5 YEARS
PRODUCTION:	2 000 BOTTLES
ALCOHOL:	14 %
TOTAL ACIDITY:	5,3 G/DM3
VOLATILE ACIDITY:	0,4 G/DM3
PH:	3,2
SO ₂ :	84 MG/DM3
RESIDUAL SUGARS:	0,8 G/DM3

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