

# PASSAGEM

## WHITE WINE RESERVE 2014



### PRESS

#### 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 BERGQVIST.

#### GRAPE VARIETIES

FROM OLD VINEYARDS AT 400M ALTITUDE WITH WHITE PORT GRAPE VARIETIES SUCH AS RABIGATO, VIOSINHO, CODEGA AND GOUVEIO.

#### TASTING NOTES

THE IDEA IS TO PRODUCE A WINE THAT EXPRESSES THE TERROIR OF THE DOURO SUPERIOR. IT IS A TRADITIONAL WINE, LESS AROMATIC THAN YOU WOULD NORMALLY FIND ON THE MARKET BUT, AT THE SAME TIME, FRESH AND MODERN. EVERY YEAR THE WINE IS ALWAYS IN SAME OVERALL STYLE – GOOD ACIDITY, STRUCTURE AND MINERALITY – AS EACH YEAR WE ARE MAKING SMALL QUANTITIES OF WINE FROM THE SAME VINEYARDS WITH THE SAME VINIFICATION TECHNIQUES.

SIMILAR IN OVERALL STYLE, THE 2014 IS A LITTLE LIGHTER THAN PREVIOUS YEARS, AROMATIC AND FRESH THANKS TO THE YEAR. IT IS A SERIOUS WINE, A LITTLE AUSTERE, RICH ON THE PALATE WITH A TOUCH MORE WOOD THAN PREVIOUS YEARS.

#### 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 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. THERE WERE PLENTY OF HAILSTORMS, ESPECIALLY IN THE EARLY SUMMER.

AT BANDEIRAS WE STARTED PICKING MID AUGUST WITH THE WHITE GRAPES IN DAYS OF BLISSFUL SUNSHINE.

#### 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

JORGE MOREIRA'S PHILOSOPHY IS TO UNDERSTAND THE POTENTIAL OF EACH VINEYARD AND TO PRODUCE THE BEST STYLE OF WINE SUITED TO EACH. JORGE MAKES THE PASSAGEM WHITE WINES IN A DIFFERENT WAY TO THOSE OF LA ROSA. THE PASSAGEM WINE HAS HAD 2/3 DAYS OF SKIN CONTACT AND WAS THEN MATURED IN USED FRENCH OAK BARREL FOR 8 MONTHS WITH OCCASIONAL BATONAGE. THE WINE WAS BOTTLED IN MAY 2015.



### TECHNICAL INFO:

AGEING:	UP TO 5 YEARS
PRODUCTION:	2,000 BOTTLES
ALCOHOL:	14 %
TOTAL ACIDITY:	4.8 G/DM3
VOLATILE ACIDITY:	0.3 G/DM3
PH:	3.4
SO <sub>2</sub> :	82 MG/DM3
RESIDUAL SUGARS:	0.6 G/DM3

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

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

