

ESPORÃO



MAGISTRA

Philosophy: Lourinha is one of the three demarcated areas in the world for brandy production, although much less recognised than Cognac and Armagnac. It was here that Magistra was conceived, thanks to the friendship between José Roquette and Carlos Melo Ribeiro, and out of respect for the traditions of wine distillation and the desire to create a superior high quality aged brandy spirit. The result is a fine, elegant, complex blended 15 year old brandy spirit. Truly exclusive and special.

Viticulture:

Soil Type: Mediterranean, limey clay loams.

Average age of vines: More than 20 years.

Grapes Varieties: Tália (Ugni Blanc) > 50%, Malvasia Rei, Alicante Branco, Boal.

Vinification: Traditional vinification with temperature controlled natural fermentation, without sulfur dioxide additions. Distilled straight after end of alcoholic fermentation at Quinta do Rol in a wood fired continuous distillation column (18 inches diam) with 21 plates. Brandy spirit of average 70° alcohol is produced followed by ageing in new barrels (national oak, french oak, chestnut) for several months. Minimum ageing of 15 years then follows in underground cellars in new and used barrels, volumes varying from 250 to 600 litres. Final blend achieved by using brandy spirits of various ages. Each lote is unique. The final blended spirit is filtered only once before bottling in a slow and soft operation as in olden times.

Maturation: Minimum ageing of 15 years then follows in underground cellars in new and used barrels.

Bottling: March 2014.

Chemical Analyses

Alcohol: 40,5%

Wine makers: David Baverstock e Pedro Ribeiro Corrêa.

Colour: Topaz with brown hues.

Aroma: Complex, fruity aroma (dry fruits and nuts) with good spicy vanillin oak, lightly floral (dry flowers, gum cistus).

Palate: Complex and developed, soft and nicely unctuous light body with persistent fruity and spicy notes.

Formats Available: 750 ml.