



QUATRO CASTAS 2010

Philosophy: An annual challenge for the winemakers to find four grape varieties from that harvest which combine to show a complex and well balanced wine with distinctive character and flavour.

Harvest Year: This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

Viticulture:

Soil Type: Schist rock with clay loam soil.

Average age of vines: 15years.

Grapes Varieties: Aragonês, Tinta Miúda, Tinta Caiada, Alfrocheiro.

Vinification: Temperature controlled fermentation (22-25°C) in small open stainless steel tanks with robotic plunging and roto fermenters.

Maturation: 6 months ageing in French and American oak barrels followed by 6 months in bottle prior to market release.

Bottling: May 2011.

Chemical Analyses

Álcool / Volume: 14,5%

Acidez Total: 7,01 g/l

pH: 3,61

Reducing Sugar: 2,7 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Lively deep red purple colour.

Aroma: Predominately fine and vibrant aromas associated with Alfrocheiro.

Palate: Velvety textured palate from Tinta Caiada with added elegance from Tinta Miúda.

Ideal Consumption Date: 2012-2017

Formats Available: 750 ml.