

2018 QUINTA DAS MAIAS JAEN RED WINE

Appellation d'Origine Contrôlée DÃO



Vintage and harvest: A very strange year! Following a normal winter in terms of rain and cold, it came a wet and cold spring and beginning of summer which led to a difficult fruit set and high pressure from mildew. With lots of care and an attentive canopy management, our vineyards cope very well with these adverse conditions but nothing prepared us for the extreme heat, with temperatures of 45+ °C during 4 days, that came in the beginning of August which caused a severe sun burnt and consequent loss of lots of bunches, especially in the Gouveio and Cerceal white varieties and Alfrocheiro and Touriga Nacional in the reds.

Since Aug. 5 and through all the harvest (18/9 to 18/10) the weather was great with temperatures around 30 °C which allowed a good maturation of the grapes and a very good balance in terms of sugar and acids.

If we can complain about the quantity which is much lower than desired, we are very happy with the quality of both whites and reds.

Grape varieties: Jaen (100%).

Wine making technology: pressing of the grapes with total destemming, followed by fermentation in stainless steel vats with selected yeasts at a temperature of 28-30°C. Maceration period of 13 days with soft "reassemblages".

Ageing: in French oak barrels of 225 L for 8 months.

Bottling: before bottling the wine was only subject to a light filtration in order to preserve the integrity of the wine. Bottled in August 2020.

Analysis:

Alcohol by volume (alc. / vol.):	12.9%
Total Acidity (g / l C ₄ H ₆ O ₆):	5.42
Volatile Acidity (g / l C ₂ H ₄ O ₂):	0.70
Dry Extract (g / l):	27.9

Organoleptic tasting: deep dark colour very brilliant; the nose is spicy with an intense fruit bouquet reminding wild blackberries, prunes and cassis, with vanilla notes given by the oak. On the palate it is very powerful with firm but soft and elegant tannins and a long finish.

Aptitudes: a wine to satisfy the fans of young fruity wines, though it will gain immensely by a bottled ageing of at least 1-2 years. In 5-6 years it will certainly be more complex and enjoyable for people who prefer older wines. It will age well in the next 15 years.

Service: at a 16°C temperature.