

Quinta dos Carvalhais,
`Único` Dão Tinto 2017
Dão, Portugal



Grape Varieties	88%	Touriga Nacional
	6%	Alfrocheiro
	2%	Jaen Tinto
	2%	Tinta Pinheira
	2%	Tinta Roriz

Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	14.5%
Residual Sugar	1.4g/L
Acidity	5.8g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Quinta dos Carvalhais is credited with spearheading the quality renaissance of Dão wines in the early '90s and continues to make some of the region's finest wines today. After being purchased by Sogrape in 1988, significant improvements were made to the winery and vineyards, including the replanting of near-extinct Dão varieties such as Encruzado, a grape now heralded as one of Portugal's finest. Current Quinta dos Carvalhais winemaker Beatriz Cabral de Almeida continues to champion these varieties, making an impressive range of estate wines that show lovely depth, vibrant fruit, and exceptional elegance.

VINEYARDS

This 105-hectare property, situated at an altitude of 465-500 metres above sea level, has 50 hectares under vine. Warm days and cool nights at this altitude slow down the grape ripening process and result in wines with lovely depth yet vibrant fruit and a signature freshness. The vineyards are planted on poor granite soils with a predominance of indigenous Dão varieties including Touriga Nacional, Alfrocheiro and Encruzado. Microzoning studies have been carried out on the estate, identifying nine different soil types and a multitude of different microclimates, and each grape variety has been matched to its ideal plot. All of the vineyards are farmed sustainably and harvesting is carried out by hand.

VINTAGE

The 2017 vintage began with a cool and dry winter. Some rainfall in the spring replenished water reserves in the soil and temperatures were above average. Budburst and flowering occurred without incident. The summer days were hot and dry but were followed by cool nights, resulting in an ideal slow ripening process. The harvest started in August, 3 weeks earlier than normal, and the grapes had great balance and concentration.

VINIFICATION

Special plots were identified in the vineyard by Beatriz and the grapes were harvested into 20kg boxes by grape variety and by plot and vinified separately in stainless-steel tanks. After destemming and crushing, alcoholic fermentation took place at an average temperature of 28°C and lasted for eight days. Following this, the wines underwent a post-fermentation maceration on the skins for ten days. The wines were aged in new and used French oak barrels for 24 months, during which time numerous tastings were conducted to determine which barrels would make it into the final blend. After the final assemblage, the wine underwent gentle fining and filtration and was aged a further 2 years in bottle prior to release.

TASTING NOTES

The wine is deep purple in colour. On the nose it has intense aromas of blackberry, bramble and forest berries married with a smoky spiciness and hints of pine needle and forest floor. Grippy but deliciously ripe tannins and a refreshing acidity provide plenty of structure on the palate and carry the concentrated and intense flavours onto the wonderfully lingering finish.