

Quinta dos Carvalhais,
Dão Tinto Reserva 2020
Dão, Portugal



Grape Varieties **49% Touriga Nacional**
 34% Alfrocheiro
 17% Tinta Roriz

Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1g/L
Acidity	5.8g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	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 estate, situated at an altitude of 465 to 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. 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. This precision viticulture provides Beatriz with a great diversity of blending options. All of the vineyards are farmed sustainably and harvesting is carried out by hand.

VINTAGE

The 2020 vintage in the Dão got off to a tricky start with spring rains and frosts at the beginning of April. These damaged the new shoots and caused a significant reduction in yields. The summer was dry and hot and featured the hottest July in the last 30 years. This accelerated the growing cycle and required careful canopy management to avoid grape sunburn. Some rainfall in mid-August gave the vines the boost needed to undergo the final stages of ripening during the heat that continued in September. 2020 is one of the earliest harvests on record in the Dão, starting at the end of August and finishing in early October. The grapes harvested were of excellent quality with great aromatics and freshness.

VINIFICATION

The grapes were harvested into small 20kg crates by variety and by plot and were vinified separately. Upon arrival at the winery, the grapes were destemmed and crushed and transferred by gravity flow into small stainless-steel fermentation tanks. Alcoholic fermentation lasted ten days at an average temperature of 28°C. After fermentation, malolactic conversion took place in stainless-steel vats and barrels. The wine was then aged for 12 months in new and used French oak barrels. At the end of this period, the final blend was assembled, and the wine was fined and filtered before bottling.

TASTING NOTES

Deep ruby in colour with intense aromas of blackberry, black cherry and wild berries and subtle hints of menthol and violet. On the palate, the black fruit flavours are combined with polished tannins and a lovely freshness from the acidity which carries the flavours onto the long and elegant finish.