

port

PASSAGEM VINTAGE 2011

THE IDEA

Quinta de Bandeiras is a 100 hectare property located on the River Douro near Pocinho right opposite the famous Vale Meão. Until Vale Meão became well known in its own right, its grapes went into producing Barca Velha, the Vega Sicilia of Portugal. So Bandeiras's location couldn't have been more perfect.

Bought by the Bergqvist family (Quinta de la Rosa), the wine is called PASSAGEM and is a joint venture between Jorge Moreira (wine maker) and the Bergqvist.

GRAPE VARIETIES

Mainly Touriga Nacional and Touriga Franca.

TASTING NOTES

2011 was a fabulous year in the Douro valley with all port shippers declaring a vintage year. It will be one to be remembered. Everything was perfect. 2011 Vintage is likely to be seen as one of the best Vintage port years for many decades and it is the first time we have made a passagem vintage port

A very aromatic port dominated by floral herbaceous notes and black cherry fruit with spice undertones. A vintage with intense, seductive flavours, where the equilibrium and elegance shows well when tasted. Vibrant with a long finish - the excellent tannins and acidity will assure a good longevity in a classical declared year. A port that can be appreciated young but that can also age well.

PRODUCTION NOTES

An almost tropically hot spring followed a particularly wet, rainy winter which provoked a huge amount of growth and vegetation in the vineyard and ultimately led to one of the earliest vintages ever. The summer months were dry and hot. Two days of rain at the end of August gave us ideal conditions for the grapes to ripen and develop. We started the vintage on 9th August and from this point onwards was carried out on a stop and start basis over the following two months enabling us to pick each vineyard at its 'optimum' ripeness. Conditions were perfect.

We ended up producing some excellent grapes with outstanding quality and concentration.

MATURATION AND BOTTLING

The port was trodden by foot in granite lagares for three to four days with temperature control. The more complex lots of 2011 were kept for 18 months in wooden oak 25 pipe tonels before being blended. The port was bottled in June 2013.



20+ YEARS

2 500 bottles

20 %

5,03 g/dm³

0,34 g/dm³

3,6

96 mg/dm³

98 g/dm³