



Quinta de Foz de Arouce



PRODUCER PROFILE

Estate owned by: João Filipe Osório
Winemaker: João Perry Vidal and João Portugal Ramos
Total acreage under vine: 150
Estate founded: 1980
Winery production: 2,500 Bottles
Region: VR Beiras
Country: Portugal

Foz de Arouce Vinhas Velhas de Santa Maria 2015

WINE DESCRIPTION

A wine made completely from old-vine Baga grapes, this wine begins the fermentation process with fully destemmed bunches in stone lagares. This is followed by malolactic fermentation in 100% new French oak barrels, where the wine will remain for 14 months.

Temperature-controlled fermentation of fully de-stemmed bunches in troughs and stainless steel tanks, following a long maceration. Malolactic fermentation takes place in barrels.

TASTING NOTES

A wine that gets better with age, Vinhas Velhas de Santa Maria is deep red in color and has aromas of jam, prunes and cherries. Complex and full bodied, this wine has subtle notes of chocolate with an acidity typical of this variety over a long and persistent finish.

FOOD PAIRING

A good accompaniment to hunting birds (such as pheasant, quail or partridge), red meat (game or deer), grilled or roasted meat and aged, hard cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Quinta de Foz de Arouce vineyard
Vineyard size:	6
Soil composition:	Schist
Training method:	Double-Guyot Cordon
Elevation:	660-825 feet
Vines/acre:	1,400
Yield/acre:	1 tons
Exposure:	Northeastern
Year vineyard planted:	1724
Harvest time:	September
First vintage of this wine:	1987
Bottles produced of this wine:	2,500

WINEMAKING & AGING

Varietal composition:	100% Baga
Fermentation container:	Stone Lagares
Length of alcoholic fermentation:	10 days
Fermentation temperature:	79-82 °F
Maceration technique:	Pumpovers and Foot-trodden
Length of maceration:	6 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	300 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	14 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14%
Residual sugar:	4 g/L
Acidity:	5.2 g/L