



## QUATRO CASTAS 2011

**Philosophy:** An annual challenge for the winemakers to find four grape varieties from that harvest which combine to show a complex and well balanced wine with distinctive character and flavour.

**Harvest Year:** Damp, stormy weather during the Spring period resulted in a lower than average grape production. A mild summer with cool nights resulted in grapes of very high quality.

**Viticulture:**

**Soil Type:** Schist rock with clay loam soil.

**Average age of vines:** 15years.

**Grapes Varieties:** Aragonês, Alicante Bouschet, Petit Verdot, Syrah.

**Vinification:** Temperature controlled fermentation (22-25°C) in small open stainless steel tanks with robotic plunging and roto fermenters.

**Maturation:** 6 months ageing in French and American oak barrels followed by 6 months in bottle prior to market release.

**Bottling:** May 2012.

**Chemical Analyses**

**Álcool / Volume:** 14,5%

**Acidez Total:** 6,53 g/l

**pH:** 3,60

**Reducing Sugar:** 2,7 g/l

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Lively deep red purple colour.

**Aroma:** Predominately red berries aromas associated with Aragonês.

**Palate:** Full body palate from Syrah with attractive texture from Alicante and great balance from Petit Verdot.

**Ideal Consumption Date:** 2013-2018

**Formats Available:** 750 ml.