



QUINTA DA
MARIPOSA

RETRO

The wine "Retro" is meant to be a wine exactly as the name suggests... a wine made as before, many years ago. Although the above varieties predominate, there are more, in small quantities. Formerly, Dão wines were blended in the vineyard, made in wine traditional open vats called "lagar" and fermented with the indigenous yeasts. The intervention of the winemaker (which did not exist at the time!) was minimal. This way we can produce a wine with a single identity and a lot of typicity. A Dão without a doubt!

2014 HARVEST. End of 2013 with very low temperatures, with normalization throughout 2014. Higher than normal rainfall in January and February, which guaranteed good water reserves for the good development of the vegetative cycle. The summer was mild and the night temperatures were low, which allowed balanced maturation and above-average quality. The harvest took place in mid-September, with mild and dry weather, which allowed the grapes to enter the cellar in perfect health.

VINIFICATION. The varieties were harvested together for small boxes of 20kg. Once the berries were placed in the "lagar", an initial foot treading was made to break the skin of the berries so the "juice" with high sugars, would have contact with the yeast present in the skins and thus originate the fermentation process in a natural way. The fermentation was very slow and when it was completed, the first must was transferred into used french oak barrels, where it remained for 12 months. After the bottling, the wine ages for a minimum of 1 year in the bottle.



Type. red wine
Region. Dão
Denomination. DOC
Vintage. 2014
Grape Varietals. touriga nacional, tinto cão, jaen

Climate. temperate with Atlantic and Mediterranean influence
Soil. mostly granitic with coarse sand and large rocky outcrops
Altitude. 400m
Viticulture. sustainable agriculture

Alcoholic degree. 13,8% by Vol.
Total acidity. 5,7 g/l
Total sugar. 1,1 g/l
pH. 3,61

Aging. 12 months in used 250L french oak barrels
Tasting Notes. Open and bright ruby color. Delicate aroma with notes of arbutus, blackberry, blueberry and moist earth. The palate is elegant, with an excellent acidity and well polished tannins.

Bottle. 750 ml
Bottle weight. 1,6 kg
Packaging. 3 bottles / wooden box
Box size. 32,5 x 29,2 x 10,5 cm
Box weight. 5,2 kg
Palletization. 140 boxes / pallet = (28 boxes x 5 layers)
Pallet dimensions. 80 x 120 x 177 cm (EURO pallet)
Pallet weight. 753 kg

Bottle EAN bar code. 5600794323016
Box ITF14 bar code. 1560079432013