

Quinta de Macedos

Wine Profile - Lagar de Macedos 2000

Growing Season

A mild winter was followed by some wet weather in the early stages of budburst in March. This was followed by benign ripening conditions through to late July when we had some light rain that helped refresh the fruit. With the last of the rain temperatures rose inexorably into the high 30's and held through to late September. Perfect conditions for a fully concentrated and mature vintage.

Vintage

To achieve the highest possible phenolic maturity we delayed harvest until the 18th. Hot and dry conditions prevailed at harvest resulting in very concentrated fruit and must weight of between 26-27 Brix.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 19C for treading.

Vinification

Crushed and trodden for 8 days in lagar, fermented 'naturally' and racked at 1020 density. Residual fermentation and malolactic completed in stainless steel vats over 19 days.

Development

Racked into Allier new oak barriques in January 2001 for 15 months. It was bottled (unfiltered) in February 2003. The wine was then stored for a further 12 months at the Quinta before release.

Release: June 2004

Release Price £ 17 / bottle

Production: 2,000 bottles

Winemakers View

As with its bigger brother (Quinta de Macedos 2000) this is also a new wine from Macedos. Our aim with "Lagar" was to create a wine with a significant percentage of our old "Roriz" varietal. Picked from terrace blocks A, B & C they were fermented in Lagar No 1 separately. The result was Quinta de Macedos 2000 - a softer, fruit-driven wine with an elegant structure and some bottle development for the discerning palate. Drinking beautifully now it will repay cellaring over the next 10-15 years.

Wine Profile - Lagar de Macedos 2002

Growing Season

A very wet and warm winter gave way to a perfect spring season of warm and dry conditions. Bud burst and flowering was problem free. And with the exception of some light rain in mid-May these conditions prevailed into late July/early August. Average temperatures in July and August were between 30-32 C. Maturation in these conditions developed wonderfully and by early September ripening was already so advanced that we began our harvest on the 4th.

Vintage

Conditions were near perfect and we harvested between the 4th and 6th September. Our must weights reached between 25-26 Brix.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 20C for treading.

Vinification

Crushed and trodden for 10 days in lagar, fermented "naturally" and racked at 1005 density. Residual Fermentation and malolactic completed in stainless steel vats over 28 days.

Development

Racked into Allier new Oak barriques in January 2003 for 14 months. It was bottled (unfiltered) in April 2004. The wine was then cellared for a further 12 months at the quinta prior to release.

Release: 1st tranch April 2005 - 2nd tranch January 2006

Release Price £ 17 / bottle

Production: 1,800 bottles

Winemakers View

Made from our younger vines and with a greater share of "Tinta Roriz" grapes this wine expresses to a wonderful degree the favourable ripening conditions in 2002. The fruit quality is intense with an elegant ripeness. Full bodied, yet smooth and balanced in structure. It has benefited from an additional 12 months of cellaring at Macedos, prior to release.