

Quinta de Macedos

Wine Profile - Pinga 2003

Growing Season

A cold and wet winter preceded an uninterrupted spring and summer of dry and hot weather. A mere 24mm of rain fell between April and July. A quite dramatic change to an average rainfall of nearly 90 mm in the equivalent period since 2000. These conditions were further accentuated by a sudden rise in daytime (over 42C) and night time (over 30C) temperatures during the first two weeks of August. As a result, an already advanced maturity came to a sudden halt, as the vine "shutdown" in the face of this adversity. Only in the last week in August when temperatures fell to average levels again, did the vines come out of dormancy and resume their advance towards full ripeness. In this they were helped by a cool month of September.

Vintage

This was a late vintage for us but entirely accounted for by the arresting conditions prevailing in August. With intensely ripe phenolics, we picked on the 22nd September in dry and hot conditions and registered must weights of up to 27.5 Brix in some of our lagares.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 16C for treading.

Vinification

See below under "Blend".

Development

Racked into Allier new Oak barriques in January 2003 for 20 months. It was bottled (unfiltered) in April 2005.

Blend

The final blend was made up from two lots as follows:

1. Quinta de Macedos old vines – 40% Crushed and trodden for 9 days in lagar, fermented "naturally" and racked at 1009 density.
2. Touriga Nacional young vines – 60%. Crushed and trodden into Lagar initially but fermented in Stainless steel vats. Racked at 1004 density. Residual Fermentation and malolactic completed in stainless steel vats over 30 days.

Release: March 2005

Release Price £ 10 / bottle

Production: 6,500 bottles

Winemakers View

In this very ripe year we decided to create a new style by crafting together the very "new" with the very "old". Combining the wonderfully ripe and structured wine from our oldest Macedos vines with some intensely aromatic and luscious Touriga Nacional from younger vines, we hoped to create a "drop" of real character. Bold and fruity, you might say! Yet on the finish it shows great depth and maturity. We think the styling worked and we hope you agree! Wonderful to drink now but will keep improving over the next 2-3 years. A true Torto Wine.

Wine Profile – Pinga 2004

Growing Season

Winter was warm and dry with above average temperatures in January and February. April and May continued warm and dry though heavy showers at the end of each month helped maintain soil humidity in spring. The early summer months were hot and dry. The real surprise was August where average temperature was only 26! (Down from a 5 year rolling average of 30). September continued dry and hot.

Vintage

We picked on the 23rd September in dry and hot conditions and registered must weights of up to 27 Brix in some of our lagars.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagars at 18C for treading.

Vinification

See below under "Blend".

Development

Racked into Allier new Oak barriques in January 2005 for 24 months. Pinga was bottled (unfiltered) in February 2007.

Blend

The final blend was made up from two lots as follows:

1. Quinta de Macedos old vines – 40% Crushed and trodden in Lagar, fermented "naturally" for 10 days and racked at 1010 density. Residual Fermentation and malolactic completed in stainless steel vats over 60 days.
2. Touriga Nacional young vines – 60%. Crushed and trodden into Lagar initially but fermented in Stainless steel vats. Racked at 1003 density.

Release: September 2007

Production: 6,500 bottles

Winemakers View

Pinga 2003 was a hard act to follow. Yields were small and the record temperatures and dry conditions combined to create a wine with complex wild flavours and an appealing sweet finish. With significant spring rains, 2004 was a return to more usual conditions. With its hallmark richness and concentration of fruit and with an attractive dry and spicy finish the blend was released after 6 months in bottle. Structured with fine tannins it is drinking now and will repay cellaring for a few years yet (If you can resist it!)