

Passagem N.V. 10 year-old Tawny Port

WineWise Code	PPA-10YRTP
Country	Portugal
Region	Duoro
Subregion	Duoro Superior
Color	Dessert
Alcohol by Volume	19.5
Acidity	3.8 g/dm3
Residual Sugar	95 g/dm3
Closure	Natural Cork
Annual cases produced	500
Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz
Pumpover or Punchdown?	Treading
Destemming	Whole Cluster
Fermentation duration	5 days
Aging method	Used Barrique 100%
Aging duration (months)	10 Years
Filtered?	No
Yeast	Native
Malolactic	No
Added Sulfur	Yes, 100
Vineyard Name	Bandeiras, meaning: flags
Soil Type(s)	Sedimentary
Elevation (meters)	500
Vineyard Aspect	Southeast
Vine age (years)	10 years
Farming practices	Sustainable
Vine Training Notes	Cordon
Grape Picking	Hand-harvested

Notes from the producer:

Bought by Tim Bergqvist, Sophia Bergqvist's father, in 2005 with the help of Jorge Moreira, wine maker of Quinta de la Rosa with the view to seeing the contrast between wines made in the Cima Corgo where Quinta de la Rosa is situated and the Douro Superior where Quinta das Bandeiras - Passagem wines - is located. 7 hecs of old vine and 20 of new were planted.



WineWise Notes:

Many a port-fancier swears by aged tawny as being the finest example of the genre. This seductively classy wine bears out such a contention, with its subtle brandied raisin aroma and integrated, not-too-sweet palate.

These wines are a collaboration between the Bergqvist family of Quinta de la Rosa and their genius winemaker, Jorge Moreira (see below). A few years ago, they bought the Quinta das Bandeiras, an estate in the Upper Conga Valley, quite remote from their familiar locus in Pinhão. They are convinced that, once their new plantings have developed deep-enough roots, they will produce wines of equal quality but strikingly different character to the La Rosa wines.

