## Passágem N.V. Ruby Reserve Port [6/500]

WineWise Code	PPA-FRPNV
Country	Portugal
Region	Douro
Color/Style	Dessert
De-stemming %	Whole cluster
Fermentation vessel	Lagares
Additional fermentation notes:	Macerated/fermented in Lagares ensuring constant wetting of cap Fermentation: 5 days
Aging Vessel	100% Used Barrique
Aging duration	3-4 years
Filtered?	Yes
Fining Agent	None
Yeast protocol	Spontaneous
Malolactic conversion	No
Additional maturation details:	Blended across vintages
Added sulfur	No
Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz
pH	3.69
Residual sugar	92
ABV	19.5
Acidity	4 Total
Closure type	Synthetic cork
Annual production	109 cases
Certified vegan?	Yes
Other interesting facts:	
Elevation	400
Vine age	20
Vine yields	3.5 hl/ha
Farming Practices	Certified sustainable
Other interesting vineyard details:	The grapes are handpicked from different vineyards in Bairrada. The vineyards are fully controlled by us.

## WineWise Notes:

It is hard to conceive of a more sheerly joyous and delicious "basic" port than this. We could not resist it, especially in the fetching squat 500 ml. bottle that we have selected for the Passágem ports.



## WineWise Notes on Producer:

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.

## Producer Notes:

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

Quinta de la Rosa was given as a christening present to Claire Feueheerd, Sophia's grandmother, in 1906 and has passed through the female line to Sophia. Claire's father, Albert, ran the family port shipping company, Feueheerds. Albert was a real pioneer and was one of the first shippers to make 'Single Quinta' port from La Rosa's grapes. He was responsible for building Vale do Inferno's vineyards with some of the highest, most impressive walls in the Douro. Starting in the early 1990s, the Bergqvist family were one of the first producers to take red wine production in the Douro region seriously. Quinta de la Rosa's wines, both red and white, have won many accolades in the press and are sold in many prestigious restaurants and wine stores around the world.

