

## QUINTA DA MARIPOSA RESERVA, DÃO, PORTUGAL, 2015



### Technical Details

**Varieties:**

Touriga Nacional 50%  
Tinta Roriz 30%  
Alfrocheiro 20%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

Time: 12 Months

Type: French Oak 225,  
300, 500 and 500 litre  
barrels.

% wine oaked: 50

% new oak: 10

### Producer Profile

Quinta da Mariposa is a 'distinctly Dão' producer, making wines that are characteristic of the region from only native varieties; including Encruzado, Jaen and Tinta Roriz.

After working with some of the best wineries of the Dão region, oenologist Lúcia Freitas returned to her family estate in Terras de Senhorim to establish Quinta da Mariposa - a project that harmonizes her respect for tradition and her dream of making wines of extraordinary character from the region she knows so well. Together with her husband Filipe, plans are currently underway to convert the town's local nightclub into a winery, serendipitously this is where the couple danced together when they were young.

### Viticulture

Quinta da Mariposa practice sustainable agriculture so they can craft wine whilst also preserving the wine culture for future generations. They only use native varieties found in the Dão region, ensuring their crop is perfectly suited to the soil and the climate. Their estate is modest and everything is done by hand.

### Winemaking

The grapes were harvested manually into small 20kg boxes, with a pre-selection in the vineyard. The composition of the blend varies with the yields of each variety in the plot. After total destemming the grapes go to a traditional granite "lagar", where they macerate for about 48 hours, under temperature control. The fermentation is slow, under controlled temperature, and the assemblies are made by foot treading. This wine is aged for 1 year in used French oak barrels of 225 and 500L.

### Tasting Note

Deep ruby in colour with lilac shades. Complex, with notes of wild berries and spice, showing the beautifully presented Touriga Nacional with its integrated barrel notes. The palate is full and ripe, with firm but satin tannins.

### Food Matching

Beef wellington, aged beef and charcuterie.

