

The Vineyard

“Quinta” with great historical tradition, used to belong to the famous Dona Antónia Adelaide Ferreira (the “Ferreirinha”). Currently is under an important reorganization, where is being used a large set of innovative and specifically chosen technical means, without forgetting, however, the valuable legacy left by our ancestors. It results an amalgam of tradition and modernity that will certainly strengthen the position of Quinta das Caldas as one of the pillars to the production of the best quality wines. It is certainly one of most beautiful “Quintas” of the Douro Valley.

Press & Awards

Producer of the year in Portugal in 2006

(“Rev.de Vinhos” - Portug.Wine Mag.)

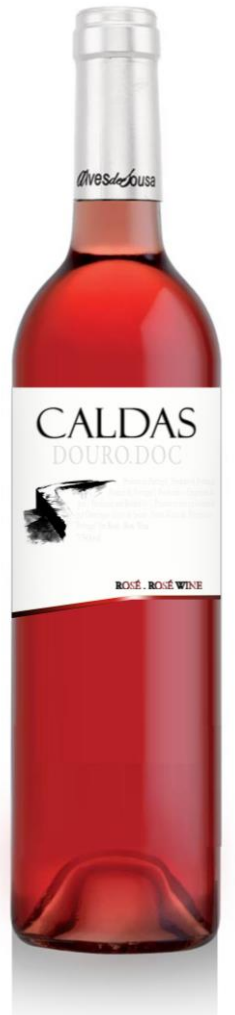
Producer of the year in Portugal in 1999

(“Rev.de Vinhos” - Portug.Wine Mag.)

Caldas

Rosé

2015



Douro D.O.C

Harvest date: 2015/09/17

Grapes: Touriga Nacional,
Tinta Roriz

Age of the vineyard: Over 20 Years

Vinification:

- Total destemming
- Soft pressing and decanting
- Fermentation at 16°C for 10 days

Wine Tasting: Light pink colour. Very fine flavours of flowers, grape fruit, orange peel and fresh raspberries. Fresh, crisp, showing a mix of minerality and fresh red fruits. A very gastronomic rosé but also able to please a lot on its own.

Temperature and Service Conditions:
10°C

Aging ability in the bottle: 3-4 years

2015 Vintage Report

To a particularly cold and dry winter it followed an equally dry summer. Water deficit was one of the most severe ever and temperatures were also particularly high, with several heat waves between April and July, resulting in an advance of nearly 10 days in the grapevines cycle. Only in August the temperatures eased down, even below the average, allowing a much smoother ripening than expected. These conditions also allowed impeccably healthy grapes, preserving not only of the quality but also of the quantity produced. It resulted an extraordinary vintage at all levels - generous in quantity but also in quality - overall at its very best and revealing quality peaks full of character, solid structures, depth and above all a fantastic balance between all its components. And it will be hard not to find a curious historical parallel and perhaps cyclical - 2015 was one of the driest years, only comparable to ... 2005. The harvest began earlier than ever, like ... 1995. Superstitions aside it's impossible to be indifferent to the similarities between 2015, 2005 and 1995. And if the outstanding quality of 2005 and 1995 is clear in their wonderful evolution over the last 10 and 20 years, the high expectations for 2015 are not only natural but as easily become certainties - 2015 is one of the best years ever for the Alves de Sousa family's Douro & Port wines.

Wine analytics	
Alcohol (%V/V)	12,50
Total acidity (g(Tartaric acid)/dm ³)	2,30
Volatile Acidity (g(Acetic acid)/dm ³)	0,14
pH	3,80
Total SO ₂ (mg /dm ³)	80,00
Total Sugars (g /dm ³)	0,60

Logistic information

Package Bottle: Bordeaux; Capacity: 750ml (Carton of 6 bottles)

Bar-Code EAN13: 5605063120150

Pallets Europallet (750ml); 108 cases / pallet; Weight: 840 kg; Height: 1,65 m

Exposition / Shell conditions - Protected from direct sunlight; avoid standing position

Transport conditions - Protected vehicles, avoiding temperature variations far beyond the recommended consumption temperature

Address: Quinta da Gaivosa, Apartado 15, 5030-055,
Santa Marta de Penaguião, Portugal

Tel: +351 254822111

info@alvesdesousa.com

www.alvesdesousa.com