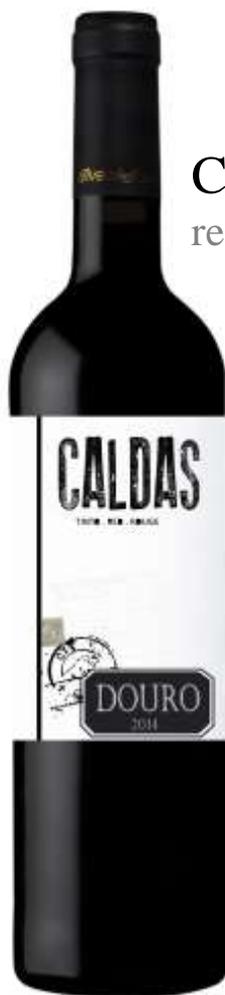


Caldas
red 2014



The Vineyard

Beautiful “Quinta” on the right bank of the Douro river, with great historical tradition – it was a fundamental piece of the ancient “Caldas do Moledo” complex from the famous Dona Antónia Adelaide Ferreira (the “Ferreirinha”).

With its 33ha it’s now individually the biggest vineyard from the Alves de Sousa family. It combines the valuable legacy left by our ancestors with a set of innovative viticultural practices, resulting a great amalgam of tradition and modernity.

Caldas red is Alves de Sousa family’s introduction to Douro reds – it features some of the most important Douro indigenous grapes like Touriga Nacional, Tinta Roriz and Tinta Barroca, showcasing the region’s varietal character.

Douro D.O.C

Harvest date:
2014/09/23

Grapes: Touriga Nacional, Tinta Roriz, Tinta Barroca

Age of the vineyard: Over 20 Years

Vinification:

- Total destemming
- 8 days fermentation with temperature control + 3 days maceration

Aging: 30% in 4th year French oak for 3months; 70% in concrete vats

Wine Tasting: Ruby colour. Very fragrant, with blackberries flavours, violets, dark chocolate and a peppery hint. Smooth, with plenty of fruit, a refined structure and a great gastronomical ability.

Temperature and Service Conditions: 17°C; open 20 minutes before serving.

Aging ability in the bottle:
6-8 years

2014 Vintage Report

Winter was one of the rainiest of the last 30 years. Spring was also rainy but with temperatures slightly higher than normal. That led to an anticipation of the flowering that happened when temperatures suddenly dropped, causing a decrease on the yield. In terms of sanitary conditions both mildew and powdery mildew were particularly present, requiring a lot of attention. Summer was climatically quite unstable. It started warmer but July and August were mild (20-25°C with some showers over the season). Only after August 13th temperature increased to 30°C but the nights remained cool (9-13°C). Ripening developed smoothly, preserving berries’ varietal flavours and natural freshness. Some rain forecasts led to a very serious planning of the harvest. This plan, together with a great selection of the quality of the grapes harvested resulted in wines full of fruit, great freshness and with some very special quality highlights in some of the Alves de Sousa family’s best vineyards.

Press & Awards

Producer of the year in Portugal in 2006 and 1999

(“Rev.de Vinhos” - Portug.Wine Mag.)

Listed in “The 10 Best Buys” in The Readers Choice (Portuguese Wine Magazine).

4 Awards “Best Buy”
(Portuguese Wine Magazine)

Bronze Medal
(International Wine Challenge)

“L’un des 10 meilleurs rapports qualité-prix du Portugal”
(La Presse, Montreal)

“Best of the Test”, out of 26 of the most relevant Portuguese wines in the Belgian market. (Test Achats, Belgium)

In the international List “Les 1500 meilleurs Vins de l’année”
(Enrico Bernardo, La Revue du Vin de France)

Wine analytics

Alcohol (% V/V)	13,00
Total acidity (g(Tartaric acid) /dm ³)	4,90
Volatile Acidity (g(Acetic acid) /dm ³)	0,72
pH	4,00
Total SO2 (mg /dm ³)	135,00
Total Sugars (g /dm ³)	0,60

Logistic information

Package Bottle: Bordeaux; Capacity: 750ml (Carton of 12 bottles)

Bar-Code EAN13: 5605063110069 / ITF14: 25605063110087

Pallets Europallet (750ml); 48 cases / pallet; Weight: 736 kg; Height: 1,48 m

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

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

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