

CASA DA PASSARELLA

ENXERTIA

DÃO

JAEN

COUNTRY	Portugal
REGION	D.O.C. Dão
SUBREGION	Serra da Estrela
HARVEST YEAR	2014
CLIMATE	Continental Dry
SOIL	Poor
TYPE	Granitic
VINE VARIETIES	Jaen
WINEMAKING	In cement vats with pre and post fermentative maceration
ALCOHOLIC STRENGTH	13,5%
TOTAL ACIDITY	5,57 g/L
PH	3,62
SUGAR	0,7 g/dm ³
COLOUR	Opaque red
FLAVOUR	Spicy notes of black pepper and vegetables
TASTE	Great balance with easy, smooth tannins
AFTERTASTE	Long
CONSUMPTION	Already (with great ageing potencial)
GASTRONOMY	More structured meat dishes and cheeses
BOTTLE	0,75 Lt
BOX	6 bottles
WINEMAKER	Paulo Nunes



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History written in wine

VOLUME VII

ENXERTIA

JAEN

In the village of Lagarinhos lived, long ago, a winegrower who didn't have his feet firmly on the ground, a direct consequence (it was said), of his unbridled love for wine. This man dedicated much of his life to levitate with a book in the hand, a glass in the lips and the head in the clouds, and maybe that's why he achieved so much success, despite the extravagance of his ideas. He became an expert in the art of grafting, which he considered "a kind of surgical intervention of delicate beauty."

When asked how he could always get the same magnificent grapes each time he grafted a vineyard, he replied that this was due mainly to the use of a mirror. Immediately he explained – a mirror is, by itself, an authentic grafting machine. Any snippet of reality can be grafted in a mirror, never losing allure. All I need is to graft the first vine with the best grape, and watch through the mirror the endless reproduction of all I did.

And how could I, with just a mirror, finish the scourge of phylloxera? Quite simply confusing the insect. I hired a helper, a plump and slightly predictable peasant, in charge of strategically handle a large mirror that reflects the vineyard. Because insects have a huge narcissistic fondness, they tend to strike first the reflex and forget the real delicacy. They all get squashed right there.

2014

JAEN

Enxertia is born of the heterogeneity of our grape varieties, as all years are different at soil and climate conditions. From this differentiation we decided to create a wine based on the year's best behaviour of the grape varieties. This way, we took the liberty to choose each year the grape who better reflects our philosophy – which is the case of 2014's Jaen.

The spontaneous fermentation process took place in cement vats. Staged 12 months in barrel and 18 months in bottle. The whole process of stabilization was the outcome of minimalist and natural processes.



1892

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PASSARELLA**

— DÃO —

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