



Quinta Vale da Roca - Sociedade Agro-Turística Lda.
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GRANDE RESERVA

The Quinta Vale da Roca 2023 is a highly elegant wine crafted from the Encruzado variety that beautifully marries a rich, barrel-aged texture with a remarkably fresh, spring-water-like character. Enticing aromas of peach, blossom, vanilla, and almond liqueur introduce a deeply mineral palate highlighted by granitic rock and cardamom, and finishes with a balanced complexity that honours its premium 10-month cellar maturation and Atlantic climate origins.

KEY WINE FACTS

Wine Type: White

Variety: Encruzado

Vintage: 2023

Country, region: Portugal, Colares (Lisboa)

Climate: Atlantic

Soil type: Non-humic lithosols of granites and syenites with a fine clay-sandy texture

Alcohol: 12%

Total acidity: 5.6 g/L

pH: 3.49

Residual sugar: <1.5 g/L

TASTING NOTES

Aroma:

Light notes of peach and plum blossom, prominently featuring alluring aromas of vanilla and almond liqueur.

Palate:

The profile is complex and highly mineral, highlighted by touches of granitic rock, smooth vanilla, and green spices such as cardamom.

Finish:

A long, incredibly fresh, and saline finish.

FOOD PAIRING

Fresh seafood, oysters, grilled poultry, and soft, creamy cheeses to complement the saline and granitic profile.

VINEYARD & TERROIR

Born in the dramatic landscape of the Sintra-Cascais Natural Park, this exceptional white comes from vineyards perched 220 meters high on the southern slopes of Cabo da Roca. Here, at Europe's westernmost edge, a fresh maritime climate shapes the fruit, preserving a vibrant, architectural acidity.

Below the surface, the vines are anchored in a distinct blend of granite and syenite (non-humic lithosols) layered with a fine clay-sandy texture. It is this unique geological footprint that translates into the wine's profound minerality, beautifully balancing the natural richness of this barrel-aged Grande Reserva.

WINEMAKING

Hand-harvested in small 18kg boxes to guarantee maximum quality, the grapes are 100% destemmed and gently pressed at low temperatures. After a cold static clarification at 8°C, the must undergoes a temperature-controlled alcoholic fermentation at 14°C in French oak barrels. By avoiding malolactic fermentation, the wine retains its crisp, fruity freshness, essential for an exceptional Encruzado. Over the course of 10 months, the wine is masterfully sculpted in the cellar: 6 months of bâtonnage infuse it with a velvety texture, followed by 4 months of ageing on the lees for added complexity. The final 2 months of bottle maturation ensure the Grande Reserva emerges perfectly unified and ready for the glass.

PACKAGING

Logistics: EAN code 5 600154 771631. Packaging is in boxes of 6 bottles (Pallet configuration: 11 boxes per layer, 9 layers, 99 boxes per pallet).