

GOUVEIA-PORTUGAL

# Casa da Passarella

*Fundada em 1892*

## DÃO

SUB-REGIÃO SERRA DA ESTRELA

### VINDIMA DE 2011

COUNTRY .....	Portugal
REGION .....	D.O.C. Dão
SUBREGION .....	Serra da Estrela
HARVEST YEAR .....	2011
CLIMATE .....	Mountain climate
SOIL .....	Poor
TYPE .....	Granitic
VINE VARIETIES .....	Wide range of indigenous varieties (Baga, Touriga Nacional, Alvarelhão, Tinta Pinheira, Jaen, Alfrocheiro, Tinta Carvalha, etc.)
WINEMAKING .....	Traditional, in granite lagares
AGEING .....	18 months in French oak barrels and almost nine years in bottle
ALCOHOLIC STRENGTH .....	13,5%
TOTAL ACIDITY .....	5,48 g/l
PH .....	3,69
SUGAR .....	1,1 g/dm <sup>3</sup>
COLOUR .....	Rubi red
FLAVOUR .....	Red fruits with spices and a balsamic hint
TASTE .....	Full-bodied and elegant
AFTERTASTE .....	Long and persistent
CONSUMPTION .....	Immediate
BOTTLE .....	0,75 Lt
BOX .....	6/12 bottles
WINEMAKER .....	Paulo Nunes





# Casa da Passarella

VINDIMA DE 2011

*"Perfection is achieved in slow degrees;  
it requires the hand of time."*

— Voltaire

11 years.

That was the exact time it took for the conception, growth and maturation of a wine created to bear the name of Casa da Passarella and perpetuate our heritage, which spans well over a century.

Because in reality it carries the responsibility of more than 130 years of our history.

It was born from our seven vineyards, which include several centenary plots and have an uncommon diversity of more than 20 indigenous varieties, as was customary in the first decades of the 20th century.

A careful choice was made of the exact moment for the harvest, on the 11th of October 2011.

As always at Casa da Passarella, the vinification was carried out in a granite press, and two winters later, on the 31st of May 2013, began a long period of bottle maturation. In April 2022, a thorough manual recorking process was carried out.

These nine years of waiting gave rise to a intense wine with ruby red colour and great aromatic complexity, where predominates the red fruits with spices and a balsamic hint.

From vines to wine, this 2011 vintage is the heir of fascinating stories - traditions that were shared from parents to children, both by big names of Portuguese oenology of the past, as well as by humble and wise people for whom these lands have no secrets.

Stories that we wanted to keep in each of these bottles.



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