



Quinta de Fronteira

- 50% Touriga Nacional, 30% Touriga Franca, 20% Tinta Roriz
- 10 to 20 years, vine age
- 4 tons/hectare
- 9 to 12 months in new French oak
- Manual harvest, manual selection of grapes, fermentation in stainless steel
- 100,000 bottles produced

Deep red, notes of violets, blueberry and coffee. Full bodied with matured tannins, good acidity with hints of ripe fruit and mocha.

MB +733567

Touriga Nacional

If ever an indigenous grape variety had to be chosen to represent Portuguese wines, Touriga Nacional would be the one flying the flag. It flourished for generations in the Dão and Douro regions until the arrival of the dreaded Phylloxera invasion. It then fell from the pinnacle of fame to virtual outcast, no longer planted because of its low yields and frequent millerandage (problem caused by cold & damp weather on the vine, flowers stay closed, resulting uneven berry size). However, attempts at a comeback (that began in 1979) have been a total success, and clonal selection has elevated Touriga Nacional once again to centre stage in Portuguese viticulture. It is the finest variety for making red port. The variety grows vigorously but produces very, very little fruit: perhaps 300 grams per vines.

The wine produced by Touriga Nacional is very dark (the berries are small), with a powerful aroma of highly perfumed fruit syrup, mulberries. The wines are balanced with great fruit to counterbalance the high extract and tannin when they are young.

Touriga Franca (or Touriga Francesa)

One of the major grape varieties used to produce port wine. Touriga Franca is lighter and more perfumed than Touriga Nacional, adding finesse to the wine. It is heavily scented and capable of giving very fine perfume to a blend. Touriga Franca has been described by Jancis Robinson as playing "Cabernet Franc to Touriga Nacional's Cabernet Sauvignon." Not much is known about the origins, but it was probably a cross of Mourisco de Semente and Touriga Nacional. It is usually trained low to the ground under one of the Royat systems (The vine's trunk is kept short and close to the ground. Permanent branches, or cordons, are trained along a wire. There are several spurs on a cordon, each producing two canes. This trellis system is very efficient for mechanical harvesting). Yields are medium (1.5 kg/vine), not as bad as Touriga Nacional.

Tinta Roriz (Tempranillo)

A variety widely grown to make full-bodied red wines in its native Spain. It is the main grape used in Rioja, and is often referred to as Spain's "noble grape." Its name is the diminutive of the Spanish temprano ("early"), a reference to the fact that it ripens several weeks earlier than most Spanish red grapes.

Tinta Roriz in Portugal is grown in the Alentejo (where it is called Aragonês) and Douro (where it is called Tinta Roriz) regions thus being one of the very few Spanish varieties that is grown in any quantity all over the Portuguese border. It is considered useful in port production though it is lighter than most of the top varieties. The Tinta Roriz produces thick-skinned, deeply-colored grapes not too high in acidity with a distinctive resiny fragrance.



Casa Agrícola Manuel Joaquim Caldeira, Lda.

DOURO SUPERIOR, PORTUGAL

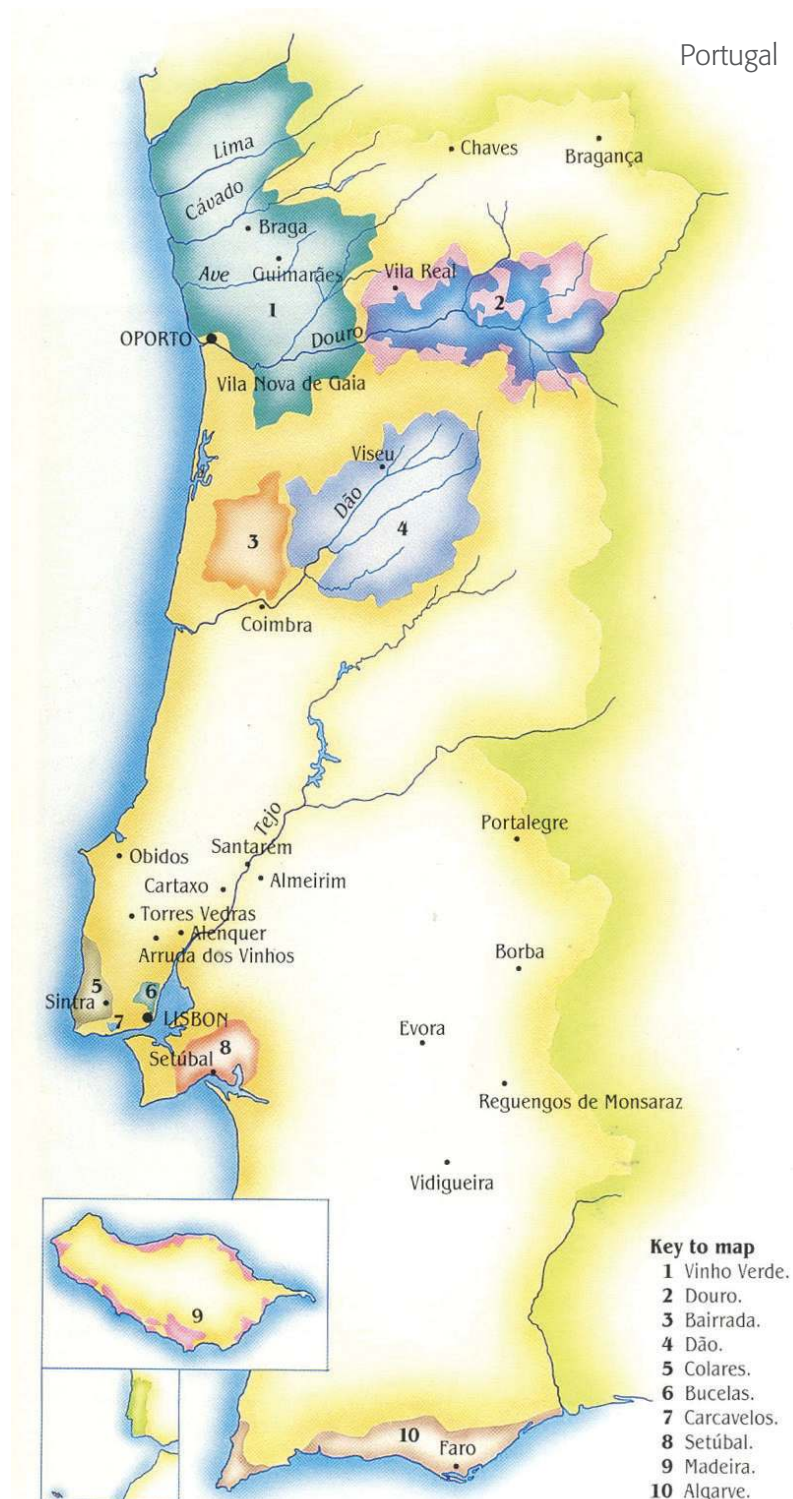


VINEYARD NOTES

Quinta de Fronteira

- Vineyard located on the Douro River, situated in deep valleys protected by the mountains
- Protected by the northern banks of the river, is swept by dry winds from the south and is exposed to the sun
- Upper Douro produces highly concentrated grapes
- Annual precipitation is extremely low (250mm)
- The soil is almost entirely schist derived
- 70 ha vineyard produces a range of red wines, comprised of the region's traditional varieties; Touriga Nacional, Touriga Franc and Tinta Roriz
- This winery is designed to produce the companies top wines, with small conic tanks and oak barrels
- Quinta da Fronteira was founded by Guerra Junqueiro, a famous Portuguese writer of the nineteenth century. This is the first Portuguese estate (quinta) located on a deep valley on the upper Douro river, stretching 1.5 km facade to the riverbank.
- The climate is extremely dry, very hot in the Summer, very cold in the Winter.
- Quinta da Fronteira is located in the Douro Demarcated Region, more specifically in the Upper Douro sub-region. Situated between Barca d'Alva and Freixo de Espada à Cinta, it is part of the Douro International Natural Park, and constitutes the last viticultural operation with "river frontage," since the mountain and the steepness of the riverbanks would make any cultivation further upstream impossible.

- The soil texture is mostly sandy loam, with high amounts of thick elements both at surface and profile, which provides protection against hydraulic erosion.



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