

João Tavares de Pina
Blend young wines

RED RUFIA 2024

Winery name: Quinta da Boavista

Wine: Rufia

Type: Red

Vintage: 2024

Region: Dão, Portugal

Grape varietal:

Jaen / Mencia	40%
Rufete /Tinta Pinheira	22%
Touriga Nacional	38%



VINEYARD

Area: 13 hectares where the grape varieties are grown

Vine age: 6,5 years (age-at-harvest)

Soil composition: beyond the old granitic soils, this vineyard has also plots with even older origin due to marine sediments, from 500 million years ago, which originated shale clayey rocks soils.

Direction of sun exposure: South

Altitude: 550m

Yield: 5 ton per hectare

VITICULTURE

Vine training: Guyot Poussard

Viticulture practices: No-till, grass cover cropping is practiced and although the vineyards are not certified organic, they are farmed under organic and sustainable practices, such as use of copper and sulphur; flowers and herbs such as chamomile act as fungus repellent and other flower's pollen protect our vines in wet springs.

Applications: Without use of herbicides, pesticides, or any other applications

Biodiversity and sustainability: The vineyard's floor is covered with autochthonous flowers such as chamomile (*Matricaria recutita*), clover, serradella and also some different types of grasses. At end of each row there are autochthonous lavenders (*Lavandula stoechas*) which act as natural defense for vines against fungi and any other disease. The vines are surrounded by oaks (*Quercus robur* and *Quercus pyrenaica*), pines (*Pinus pinaster*) and eucalyptus. We can find lots of different birds, bees, ladybirds and on the soil ants and lots of soil earthworms. The winery is covered in photovoltaic cells; making us a net exporter of electricity we could promote our wines as carbon neutral.

Harvest date: Normally at first week of September or latter, at second.

Harvest methods: Manual harvest to boxes of 15kg. Red Rufia is a co-fermentation wine, so the different grape varieties are harvested in the same day and fermented together.

VINIFICATION

Sorting: vineyard sorting and manual triage in sorting table

De-stemming: bunches pass through the de-stemmer

Type of fermentation vessel: Open 2,20m x 1,5m stainless steel lagar with submerged cap.

Time on skins /maceration: 7 days on skins

Yeasts: Wild Native Yeasts with spontaneous fermentation

Fermentation starting: Spontaneous

Length of time of fermentation: between 7 days, until it is completely dry

Temperature-control: No Temperature-controlled fermentation

Time on lees: Long lees contact Stage of 8/9 months with primary lees and after that a year of aging

Stirring of lees: No

Malolactic fermentation: Yes (spontaneous)

Type and time of ageing vessel: stainless steel tank during lees contact of 8/9 months, and after that a year of aging

Fined / Filtration: no filtration

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TECHNICAL INFORMATION

pH 3,78 | **TA** 5,8 g/L | **VA** 0,87 g/L | **Alc** 12% | **Residual Sugar** <0,3 g/L | **Total SO2** 27 mg/L | **Free SO2** Less than 13 mg/L **SO2:** Added just before bottling

Chaptalization/acidification: Wine no chaptalized or acidified; we reach the wanted balance harvesting the different grapes varieties in the same day and so we blend grapes with different concentrations of sugar and natural acidity to reach an enjoyable balance

Enzymes use: No enzymes used during fermentation or ageing

Bottling date: September 2025 | **Lot** LJTP5/25

Release date: September 2025

Type of closure: Micronized Cork



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