



CASA DE DAREI José



REGION/ ORIGIN	Dão D.O.C.	WINEMAKER	Pedro Pereira
VINTAGE	2004	WINERY ESTABLISHED	1997
VARIETALS	40% Touriga Nacional, 16% Tinta Roriz, 15% Alfrocheiro, 29% Jaen	VINEYARD(S)	Certified organic estate
ALCOHOL	14.5%	AGE OF VINEYARD(S)	18 years old
FERMENTATION	Lagar Indigenous yeasts	SOIL TYPE	Granite and sand
AGING	9 months in oak (50%) 24 months in cement	ELEVATION	400m
AGING VESSEL	Used French barrique Large concrete vats	FARMING METHODS	Organic
FILTER/FINING	None	HARVEST	Late September
TOTAL SULFUR RS	31 mg/l 2.9 g/l	PRODUCTION	1,200 bottles

*'Wines that do not follow fashions...
but purely express the Dão terroir that our family wants to keep authentic and true'*

Casa de Darei is a third generation estate of the Ruivo family, and is a gorgeous 150-hectare property nestled in the Dão Valley in the central portion of Portugal, in the municipality of Mangualde. The vast majority of the area is a dedicated natural reserve, with beautiful forests that line the Dão River, verdant farmland for cattle, apple orchards, and 6.8 hectares of organic certified grape vines. Darei is the name of the 40-inhabitant town that the winery sits in, where the total production for the estate is 45,000 bottles annually, focused on the local and indigenous white and red varieties. With a sincere focus on traditionally made wines using old cement lagares and beautiful old presses, the wines are clean, focused, and speak to the terroir of the area. Guanito (bat guano) is all the fertilizer they need on their serradela, white clover, and strawberry clover covered ground, to encourage the healthy growth of their native white and red varieties. Striving to only show the natural terroir of their small region, Casa de Darei is all about the tradition of the area, and not the fashion of the wine world.

***Lagars are open granite troughs
José is named after José Ruivo, the founder and visionary of Casa de Darei***

The 2004 *José* takes its name from José Ruivo, as this tradition of farming was passed on from his family and he was able to realize his dream with opening their estate's winery. The 2004 vintage was an incredible year for their vines, and this special bottling was not released until 2014, with only 1200 bottles to sell, in order to commemorate their 15-year anniversary at the winery. A blend of their four native red varieties, this combination of Touriga Nacional, Jaen, Alfrocheiro, and Tinta Roriz, was hand-harvested and brought into the cellar for a natural fermentation in old lagars, crushed by foot, and went through a basket press before it's further aging. Half of the juice went into French barrique for about 9 months before it joined its counterpart in a large concrete vat where it all stayed for about two years. After bottling, it had a long rest to mature and develop into the insanely delicious wine that it is today. The *José* is elegant and balanced with wonderful aged quality in the fruit, the spice, and the wood character, begging for oxygen to really come back to life with so much remarkable complexity.