



# ROMANEIRA

QUINTA DA  
ROMANEIRA  
PETIT VERDOT  
RED 2012



**HARVEST:** September 2012

**BOTTLED:** June 2014

**AGEING:** 14 months in french oak

**GRAPE VARIETIES:** Petit Verdot (100%)

**CLASSIFICATION:** Duriense

**SOIL:** Schist

**VINIFICATION:** The wine was vinified in our specially designed conical stainless steel temperature controlled vats, within a temperature range of 25/28 °C

#### **ANALYTICAL CHARACTERISTICS**

Alcohol (%): 14

Residual Sugar (g/dm<sup>3</sup>): 0,6

Total Acidity (g/l AT): 5,4

PH: 3,71

**VINTAGE CONDITIONS:** The year 2012 was characterized by an extremely dry and cold winter, followed by a very wet spring and a dry summer. These spring rains were crucial because they came to provide the water needed for the development of the vines. These conditions have come to reduce production but this fact coupled with the mild temperatures of spring and summer, allowed the vines to achieve an excellent maturation of the grapes. The harvest started a week later than normal. Although 2012 was a drought year, the grapes were in very good condition, with small but perfect berries that produced flavourful musts, full of freshness and good acidity.

**TASTING NOTES:** Lovely colour, with a vibrant fruit aroma, elegant and fresh notes of berries and currants. Well carved and polished in the mouth, has a nice structure with good volume and some notes of wood well integrated. It is an engaging wine, with remarkable freshness and purity of fruit, giving it a charm of its own.

**OENOLOGIST:** António Agrellos

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