

DONA CLARA RED 2017



HARVEST CONDITIONS: 2017 was characterized by a cold and dry winter, followed by an exceptionally warm and dry spring and summer. Apart from the heavy rainfall (25mm) on July 6, only 300mm had fallen since November 2016. Due to these extreme weather conditions, the entire growing cycle of the vineyard was moved forward by 15 to 20 days compared to 2016. Harvest started much earlier than usual due to the weather conditions: on August 17 for white wines and August 21 for reds and port wines. It ended on September 28 with high temperatures and complete absence of rain.

VINIFICATION: The wine is fermented in stainless steel tanks for a period of 8 days where it then undergoes malolactic fermentation.

AGEING: 100% aged in french oak barrels for 12 months, no new oak was used in this blend.

TASTING NOTES: Dark colour that transmits power through the wine. Very expressive with tight aromas of wild berries. Very attractive oaky aromas backed by a strong tannic backbone. It will improve in bottle for many years.

GRAPE VARIETIES: 40% TOURIGA NACIONAL; 30% TOURIGA FRANCESA; 20% TINTA RORIZ; 10% TINTO CÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 13,5 Total Acidity: 5,1 g/dm ³ pH: 3,69 Residual sugar: 0,6 g/dm ³	Carton Case 6 x 750 ml Weight – 8,3 Kg	June 2019 info@quintadaromaneira.pt www.quintadaromaneira.pt