

PULGA WHITE 2021



HARVEST CONDITIONS: It was a very rainy year during the beginning of the growing season until the end of May and very hot during the second part of the same cycle. The months of March, April and May had an accumulated rainfall of 200 lt/m². The month of August continued to be very hot with maximum temperatures above 34°C for eleven consecutive days since the 1st. From the 17th of September onwards, the weather was rainy with a verified rainfall of 13.8 lt/m² during the 17th, 18th, 19th and 20th of the month. The harvest of the Boal grapes took place on the 13th of August, the Rabigato on the 2nd of September and the Viosinho on the 21st of September.

VINIFICATION: 100% of the wine is fermented in french oak barrels, 60% new oak, for a period of 21 days. A period of batonnage of 4 months follows and a partial malolactic fermentation. Cultured yeasts are used. The three varieties are picked and fermented separately.

AGEING: The wine ages in barrel for four months after fermentation during which time period batonnage and MLF are completed.

TASTING NOTES: Quinta da Romaneira Pulga is a complex wine that combines the typical freshness of Romaneira whites with a depth of flavour and complexity of structure that makes it a magnificent example of the full potential of these great Douro white grape varieties when grown in a great vineyard terroir such as Pulga.

GRAPE VARIETIES: 50% BOAL; 33% VIOSINHO; 17% RABIGATO

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 13,0 Total Acidity: 6,90 g/dm ³ pH: 3,00 Residual sugar: 0,6 g/dm ³	Wooden Case 3 x 750 ml Weight – 5,8 Kg	March 2022
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