

# LICEIRAS TINTO CÃO 2019



**HARVEST CONDITIONS:** The harvest started on the 9th of September for the reds. It ended on October 18 and occurred in mild temperatures and almost always in dry weather. Some welcome rainfall occurred on the 21st and 22nd of September and on the 14th and 17th of October with a total of 47,8 mm. The harvest was suspended during these days so the grapes weren't affected. The year will certainly be characterized by the natural acidity found in the musts with relatively low pH and the high total acidities. As a result the wines have a freshness few times verified in the Douro. The Tinto Cão grapes were harvested on the 11th of October.

**VINIFICATION:** The wine fermented in stainless steel tanks for a period of 7 days followed by malolactic fermentation in tank.

**AGEING:** This Tinto Cão is 100% aged in second and third year french 225 litres oak barrels for 10 months.

**TASTING NOTES:** This fine yet richly textured Tinto Cão offers luscious red fruit, spicy layers of earth and some subtle floral notes. Sourced from the older Tinto Cão parcel at Romaneira, fully exposed to the southeast, it maintains invigorating bright acidity. Lovely to drink now, the wine should hold well in bottle for a number of years.

**GRAPE VARIETIES:** 100% TINTO CÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 13,5 Total Acidity: 5,8 g/dm <sup>3</sup> pH: 3,53 Residual sugar: 0,6 g/dm <sup>3</sup>	Carton Case 6 x 750 ml Weight – 8,3 Kg	May 2021  info@quintadaromaneira.pt www.quintadaromaneira.pt