



ROMANEIRA

QUINTA DA
ROMANEIRA
SYRAH
RED 2013



HARVEST: September 2013

BOTTLED: June 2015

AGEING: 14 months in French oak barrels of 225 liters in the cellars of the Quinta

GRAPE VARIETIES: Syrah (100%)

CLASSIFICATION: Duriense

SOIL: Schist

VINIFICATION: The grapes were and fermented in conical stainless steel vats by pump over, with temperature control at 25°/28°.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,90

Residual Sugar (g/dm³): 2

Total Acidity (g/l AT): 4,9

PH: 3,73

HARVEST CONDITIONS: In 2013 the winter was extremely wet, and rain continued to fall heavily until April 2013. This was beneficial because it restored the soils water reserves, which were very low after 2 dry years. Then a cool and wet spring preceded a dry hot summer, with virtually no rain. These climatic conditions, conditioned the evolution of the vegetative cycle, resulting into a low production year and delaying ripening in the vineyards by 10 days. Precipitation occurred on September 5, although a little late, gave us new courage. So we decided to wait a few days. The grapes have improved significantly and we started on September 10th, with grapes in perfect health and maturation that produced musts of extremely high quality. This Syrah was made from grapes harvested in this initial period.

TASTING NOTES: Hearty spicy notes of cumin and cinnamon on the nose. Ripe and full but also fresh and delicate, revealing delicious notes of liquorice on the palate, with a lingering velvety finish.

OENOLOGIST: António Agrellos

The wine was made in the new winery of Quinta da Romaneira entirely from carefully selected grapes coming from the hillside terraced vineyards of Quinta da Romaneira in the heart of the Douro Valley in Northern Portugal.