



ROMANEIRA

QUINTA DA
ROMANEIRA
TOURIGA NACIONAL
RED 2013



HARVEST: September 2013

BOTTLED: June 2015

AGEING: 14 months in french oak barrels of 225 litters, in the cellars of the Quinta.

GRAPE VARIETIES: Touriga Nacional (100%)

CLASSIFICATION: DOC Douro

SOIL: Schist

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

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,00

Residual Sugar (g/dm³): < 0,6

Total Acidity (g/l AT): 4,6

PH: 3,7

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 Touriga Nacional was made from grapes harvested in this initial period.

TASTING NOTES: Delicate floral nose with notes of wild flowers and violets. Elegant, fresh, harmonious, well structured with silky tannins on the palate and a long fine finish.

OENOLOGIST: António Agrellos

This wine is made entirely from the Touriga Nacional grape, the noblest of all the great red Douro varieties. With its delicate floral aroma and its characteristic finesse and purity of fruit, the Romaneira Touriga Nacional is both an authentic expression of the unique terroir of the Quinta, and of the distinctive character of this remarkable grape variety.