



# ROMANEIRA

## QUINTA DA ROMANEIRA Fine Tawny



### SOIL

Schist

### GRAPE VARIETIES

Tinta Roriz, Touriga Franca and Tinta Barroca

### OENOLOGIST

António Agrellos

### BOTTLE

0,75 l

### LOGISTICS

6 bottles carton box

### VINIFICATION

The grapes were trodden by foot and vinified in stainless steel “lagares” with temperature control between 25 and 28 degrees Celsius.

### AGEING

In large wooden barrels (“Tonéis” and “Balseiros”) of old oak

### VINEYARDS

Made 100% with grapes from vines classified “A” quality from Quinta da Romaneira, located in the heart of the Douro Valley.

### BEST SERVED

Slightly chilled or at room temperature

It is more complex on the nose than the Ruby, showing youthful fruit with a raspberry character. On the palate it is medium sweet with a well-balanced fruit and richness.

### TASTING NOTES

This is a carefully selected blend of elegant wines aged in barrel for five years. Its lightness and elegance come from having less color extraction due to shorter skin/juice contact at fermentation. It is more complex on the nose than the Ruby, showing youthful fruit with a raspberry character. On the palate it is medium sweet with a well-balanced fruit and richness.

### ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,50

Residual Sugar (g/dm<sup>3</sup>): 100,70

Total Acidity (g/dm<sup>3</sup>): 3,78

PH: 3,51