



ROMANEIRA

QUINTA DA ROMANEIRA Unfiltered LBV 2009



SOIL

Schist

GRAPE VARIETIES

Touriga Nacional (40%), Touriga Francesa (30%), Tinta Roriz (20%) and Tinto Cão (10%)

OENOLOGIST

António Agrellos

HARVEST

September 2009

BOTTLE

0,75 l

BOTTLED

June 2014

LOGISTIC

6 bottles carton box

VINIFICATION

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, where a disciplined and intense treading is fundamental for a good final result.

AGEING

Aged in barrels for five years before bottling, rather than the two years for a Vintage Port. It is ready to drink now, but will age for many years in bottle if you choose to keep it.

BEST SERVED

Slightly chilled or at room temperature

Rich and elegant on the palate with spice, raisins and red fruit flavours. Lovely balanced with a velvety but firm tannic structure that leads to a luscious long finish.

VINTAGE CONDITIONS

In 2008/9 we had a wet and cold winter at Romaneira, a springtime with little rain and a very dry summer with temperatures inferior to the average, with the exception of the months of June and September (+7,4°C). These factors had a direct influence on the temperatures to which the leaves and the grapes were exposed, on the diminution of the evapotranspiration of the vine, and resulted in a longer active period of the vine during the day. In consequence the vine preserved its foliage well during the whole vegetative cycle, and achieved an efficient distribution of water to the plant. The flowering in the second fortnight of May was favoured by suitable temperatures and low rainfall, resulting in good fruit. The ripening was precocious and balanced until 15th August, exploding after that due to high temperatures and very dry weather. At the moment of the harvest the grapes were in excellent health.

TASTING NOTES

Deep rich ruby color with intense nose of crushed berries and red fruits. Rich and elegant on the palate with spice, raisins and red fruit flavours. Lovely balanced with a velvety but firm tannic structure that leads to a luscious long finish. This wine is unfiltered and will continue to develop in the bottle. As a result, it may throw a light deposit and need decanting.

ANALYTICAL

CHARACTERISTICS

Alcohol (%): 19,24
Residual Sugar (g/dm³): 91
Total Acidity (g/dm³): 4,56
PH: 3,65