



ROMANEIRA

QUINTA DA ROMANEIRA Vintage 2005



SOIL Schist

GRAPE VARIETIES

Touriga Nacional (50%), Touriga Francesa (30%) and Tinto Cão (20%)

OENOLOGIST

António Agrellos

BOTTLE

0,75 l

LOGISTICS

6 bottles carton box

VINIFICATION

The grapes were trodden by foot and fermented in traditional granite 'lagares', where an intense maceration in order to obtain the best possible extraction is fundamental for a good final result.

AGEING

This wine aged 20 months in wooden barrels in the cellars of the Quinta before bottling. It should age in bottle for 8 to 15 years before attaining the complexity and bouquet characteristic of a Vintage.

BEST SERVED

Slightly chilled or at room temperature

A powerful wild aromatic nose, deep concentrated fruit, and a powerful but fine tannic structure make this a remarkable Vintage Port, a true expression of the Quinta da Romaneira terroir.

VINTAGE CONDITIONS

The growing season was extremely dry. From November to April there was 80% less rain than average and temperatures were high.

Flowering took place in the first half of May under good conditions, but drought conditions arose during the summer reducing yields. Some of the fruit was burned and shriveled by the sun. 19 mm of rain finally arrived on the first week of September and help grapes to achieve a complete maturation. We started picking grapes in the second week of September under very good conditions. The harvest was smaller than average, producing full colored wines with good balance of rich fruit, firm tannins and acidity.

TASTING NOTES

A powerful wild aromatic nose, deep concentrated fruit, and a powerful but fine tannic structure make this a remarkable Vintage Port, a true expression of the Quinta da Romaneira terroir. Will age for decades, but also hugely enjoyable in its youth while the flamboyant young fruit expresses the generous vigour of a great young Vintage Port.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,30
Residual Sugar (g/dm³): 88,7
Total Acidity (g/dm³): 4,56
PH: 3,70