



ROMANEIRA

QUINTA DA ROMANEIRA Vintage 2007



SOIL Schist

GRAPE VARIETIES

Touriga Nacional (60%), Touriga Francesa (30%) and Tinto Cão (10%)

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

Fine intense brilliant pure fruit.

Fresh balanced and elegant, classic and harmonious. Open expressive nose, captures something of the wildness of the place.

VINTAGE CONDITIONS

The year 2006/7 was especially rainy during the months of November, February, May and June. This was very positive as it replenished reserves in the soil that had previously been very low. Comparing with the averages of the past 30 years we had higher temperatures than normal in the months from November to January, and cooler than usual in May and June.

This combination of adequate rain with cooler temperatures was especially favorable in the periods of veraison and maturity, which took place in regular and temperate conditions.

Quantities were low. Harvest took place from 12th September until 14th October in magnificent sunshine and grapes were in perfect sanitary condition.

The first tastings revealed wines of great quality generally, with several lots of Vintage quality. The wines are marked by a lovely elegance, balance and finesse, with very pure delicate fruit. Although quantity was relatively small, the quality is excellent.

TASTING NOTES

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ANALYTICAL CHARACTERISTICS

Alcohol (%): 20,00
Residual Sugar (g/dm³): 101,7
Total Acidity (g/dm³): 5,25
PH: 3,72