



# ROMANEIRA

## QUINTA DA ROMANEIRA Vintage 2008



### 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

*Lovely intense ripe sweet black fruits in the mouth. Generous ripe and long.*

### VINTAGE CONDITIONS

In 2007/8 the total amount of precipitation was 146 mm lower than the average. This difference was most significant during the winter with an exception for the months of April and May. Apart from January and February all the other months have recorded below average temperatures, including the months from July to October. This decrease in air temperature, next to a less intense radiation, have allowed the vines to ensure its foliage well enough during its cycle, especially at the grapes level and thus to achieve a more balanced maturity with little raisins.

The harvest took place from 12 September. However, because of the rain which fell on September 21 we made the decision to stop the harvest and wait a few days. We restarted on the first October with excellent conditions and healthy grapes maturing and improving each day. The musts showed good sugar content, with good acidity and low pH, very well suited to make Port and Red Wine too. The first tastings show us wines extremely colorful, elegant but powerful, with great aromatic intensity, who assured us immediately a very good overall quality of the year with lots of unquestionable vintage quality.

### TASTING NOTES

Fine intense brilliant pure fruit. Fresh balanced and elegant, classic and harmonious. Open expressive nose, captures something of the wildness of the place.

### ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,10  
Residual Sugar (g/dm<sup>3</sup>): 97,2  
Total Acidity (g/dm<sup>3</sup>): 5,40  
PH: 3,75