ROMANEIRA

QUINTA DA ROMANEIRA TOURIGA NACIONAL/SYRAH RED 2013

HARVEST: September 2013 **BOTTLED:** June 2015

AGEING: 12 months in french oak barrels of 225 liters in the cellars of the Quinta.

GRAPE VARIETIES: Touriga Nacional (60%) and Syrah (40%)

CLASSIFICATION: Duriense

SOIL: Schist

VINIFICATION: The grapes were and fermented in tronconiques, stainless steel vats by pump over, with temperature control at 25º/28º.

ANALYTICAL CHARACTERISTICS
Alcohol (%): 13,00
Residual Sugar (g/dm3): 2,2
Total Acidity (g/l AT): 4,9
PH: 3,70

HARVEST CONDITIONS: In 2013 the winter was extremely wet, and rain continued to fall heavily until April 2013. This was beneficial because it restored the soils water reserves, which were very low after 2 dry years. Then a cool and wet spring preceded a dry hot summer, with virtually no rain. These climatic conditions, conditioned the evolution of the vegetative cycle, resulting into a low production year and delaying ripening in the vineyards by 10 days. Precipitation occurred on September 5, although a little late, gave us new courage. So we decided to wait a few days. The grapes have improved significantly and we started on September 10th, with grapes in perfect health and maturation that produced musts of extremely high quality. This Touriga Nacional /Syrah was made from grapes harvested in this initial period.

TASTING NOTES: Spicy perfumed notes of nutmeg and wild thyme, with the typical floral notes of the Touriga. Fresh, well balanced and harmonious on the palate, with a long seductive finish.

OENOLOGIST: António Agrellos

This wine is a blend of two grape varieties: the classic noble Douro variety Touriga Nacional, and Syrah, a grape whose original spiritual home might be the Rhone valley, but which adapts remarkably to the nuances of Douro terroir and climate. The result is a harmonious blend with a remarkable concentration and purity of fruit combined with the fine and delicate aromatic quality of the Touriga Nacional"