



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Reserva 2012



HARVEST: September 2012

BOTTLED: June 2014

AGEING: 14 months in french oak barrels of 225 liters

GRAPE VARIETIES: Touriga Nacional (80%) and Touriga Franca (20%)

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: The wine was vinified in our specially designed conical stainless steel temperature controlled vats, within a temperature range of 25/28 degrees Celsius.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,50

Residual Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 4,8

PH: 3,76

VINTAGE CONDITIONS: The year 2012 was characterized by an extremely dry and cold winter, followed by a very wet spring and a dry summer. These spring rains were crucial because they came to provide the water needed for the development of the vines. These conditions have come to reduce production, but coupled with the mild temperatures of spring and summer, allowed the vines to achieve an excellent maturation of the grapes.

The harvest started a week later than normal. Although 2012 was a drought year, the grapes were in very good condition, with small but perfect berries that produced flavourful musts, full of freshness and good acidity.

TASTING NOTES: The Reserva wine of Quinta da Romaneira is the supreme expression of this terroir. A strict selection of our finest wines, vinified from the noble classic varieties of Touriga Nacional and Touriga Franca, the Reserva is already recognized as one of the outstanding wines of the Douro valley. With its intensely concentrated fruit, wild and delicate aromatic nose, and long fresh finish, it is characterized by the harmony, balance and finesse that are the mark of a great wine.

OENOLOGIST: António Agrellos

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