



ROMANEIRA

- 1757 -

SINO DA ROMANEIRA 2013



HARVEST: September 2013

BOTTLED: June 2015

AGEING: 14 months in french oak barrels of 225 liters

GRAPE VARIETIES: Touriga Nacional (20%), Touriga Franca (30%) Tinta Roriz (30%) and Tinto Cão (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

Residual Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 4,9

PH: 3,72

VINTAGE CONDITIONS: In 2013, the winter was extremely wet, and rain continued to fall heavily until April. 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.

TASTING NOTES: The Sino red wine from Romaneira is vinified from the classical Douro varieties. Fresh and elegant, with very seductive balanced fruit and soft approachable tannins, this is a wine that expresses the wild beauty of its Douro origins.

OENOLOGIST: António Agrellos

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