

**QUINTA DA
ROMANEIRA**
Reserva Branco
2017



HARVEST: August 2017 **BOTTLED:** April 2018

VARIETIES: Malvasia Fina 30%, Gouveio 30%, Rabigato 40%

CLASSIFICATION: DOC Douro

SOIL: Xisto

VINIFICATION: 30% in new french oak 225 litre barrels and 70% in stainless steel tanks equipped with temperature control. Fermented between 16 and 17°C.

ENVELHECIMENTO: Six months in french oak barrels with weekly batonnage and the rest in stainless steel tanks.

ANALYTICAL CHARACTERISTICS:

Alcohol content (%): 13

Total sugars (g/dm³): 0,7

Total Acidity (g/l AT): 6,74

PH: 3,03

ANO DE COLHEITA: The winter was dry with very little rainfall and spring much drier than usual, and these conditions continued in the following months. In May there was some meteorological instability with rain showers and thunderstorms, which coincided with the critical phase of the vine flowering.

Early summer continued with very hot weather. The month of June was dry, with temperatures hovering the 40°C. Heavy rains and hail fall occurred in July, causing some vineyard damage. However, the water absence, heat and high radiation levels led to a very low incidence of diseases and consequently to healthy grapes. The continuation of warm weather during the ripening period led to one of the earliest harvests on memory, white grapes were harvested in August and by mid September most of the Quintas had completed their harvest. Quinta da Romaneira was no exception.

It is also important to note that the decision making according to maturation levels and parcels to be harvested was critical to the success of the year which led to musts of excelente quality, with high alcoholic strength, good color, structure and concentration.

TASTING NOTES: This wine presents a good mineral backbone with some satisfying roundness in the mouth. Fine aromatic nose that will open up in the glass, with some wild cedar notes. Lovely structure. To drink today, but may age well in bottle for several years to come.

OENOLOGIST: António Agrellos