



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Petit Verdot 2015



HARVEST: September 2015

BOTTLED: June 2017

AGEING: 14 months in french oak barrels of 225 liters
30% new oak barrels

GRAPE VARIETIES: Petit Verdot (100%)

CLASSIFICATION: IGP Duriense

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 (%): 13,5

Total Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 5,2

PH: 3,71

VINTAGE CONDITIONS:: The winter was cold and dry. Spring very hot, with five heat waves and heavy rainfall that replenished the water levels in the soil, allowing a good development of the vines and grapes. The summer was very hot and dry.

The vines responded well to this hot and dry period thanks to the reserves of water in the soil, and at the end of an August that was cooler than average, the harvest presented itself beautifully.

With harvest underway it was halted for a week after a set of rains fell on the 13th and 16th of September. 60% of the harvest had been brought in before these rains. With a favourable longer term weather forecast we stopped the harvest for a week, and then restarted on 28th of September with excellent weather and grapes in very healthy condition, improving every day, which allowed us to harvest our best plots at the right time. The harvest of the Petit Verdot parcels started on the 3rd of October in glorious hot and sunny weather.

TASTING NOTES: Lovely color, with a vibrant fruit aroma, elegant and fresh with notes of wild berries and currants.

Well carved and polished in the mouth, has a nice velvety structure with good volume and some notes of wood well integrated. It is an engaging wine, with remarkable freshness and purity of fruit, giving it a charm of its own.

OENOLOGIST: António Agrellos