



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Syrah 2015



HARVEST: September 2015

BOTTLED: June 2017

AGEING: 12 months in french oak barrels of 225 liters

GRAPE VARIETIES: Syrah (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 to 28 degrees Celsius.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 14

Total Sugar (g/dm³): 0,6

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

PH: 3,65

VINTAGE CONDITIONS: The winter was cold and dry and 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. The harvest started on the 21 August with our ripest parcels, in glorious hot and sunny weather. However, a set of rains fell on the 13th to the 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.

TASTING NOTES: Intense nose with attractive red fruit, plum cherry and spices with sophisticated notes of oak wood. In the mouth it is full, rich and smooth, with good acidity and good structure. It is ready to drink now pairing with red meat and game, but has a good potential for ageing in the bottle.

OENOLOGIST: António Agrellos