



ROMANEIRA

- 1757 -

R
DE ROMANEIRA
2016



HARVEST: September 2016

BOTTLING: Março 2017

AGEING: Seventy percent of the wine aged in seasoned french oak barrels.

GRAPE VARIETIES: Touriga Franca, Touriga Nacional, Tinta Roriz, Syrah e Tinto Cão.

CLASSIFICATION: IGP Duriense

SOIL: Schist

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

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13

Total Sugar (g/L): 0,6

Total Acidity (g/L AT): 4,7

PH: 3,62

VITICULTURAL CONDITIONS: 2016 was a year of extremes. It rained every month until June, and just on the months of April and May we had a rainfall of 260 litres per square metre, and average temperatures were around 20 degrees. During the months of July, August and September we experienced very high temperatures, over 40 degrees several times during this period, and no rain at all.

Harvest was interrupted on the 9th September, and started again on the 20th, after some rainfall on the 13th. For the rest of the month of September there was no rain and the harvest continued in excellent conditions.

In spite of, or perhaps because of, the exceptional and extreme climatic conditions of they year, the final result is of excellent quality. The wines are fresh and balanced with vibrant and intense fruit, and aromatically very expressive.

TASTING NOTES: Beautiful open red colour. Fine and delicate nose. Soft ripe red fruits on the palate. Well balanced, fresh and harmonious. A beautiful easy drinking every day wine.

OENOLOGIST: António Agrellos