



ROMANEIRA

- 1757 -

R DE ROMANEIRA
RED
2015



HARVEST: September 2015

Ageing: part of the lot aged in used French oak barrels

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

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 (%): 13,0

Residual Sugar (g/L): 0,6

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

PH: 3,62

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

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: Beautiful open red colour. Fine and delicate nose. Soft ripe red fruits on the palate. Well balanced, fresh and harmonious.

Oenologist: António Agrellos

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