



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Reserva 2013



HARVEST: September 2013

BOTTLED: June 2013

AGEING: 14 months in french oak barrels of 225 liters

GRAPE VARIETIES: Touriga Nacional (35%) and Touriga Franca (65%)

CLASSIFICATION: DOC Douro

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

Residual Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 4,6

PH: 3,76

VINTAGE CONDITIONS: In 2013, the winter was extremely wet, and rain continued to fall heavily until April. This was beneficial because it restored the soils water reserves, which were very low after 2 dry years. Then a cool and wet spring preceded a dry hot summer, with virtually no rain. These climatic conditions, conditioned the evolution of the vegetative cycle, resulting into a low production year and delaying ripening in the vineyards by 10 days. Precipitation occurred on September 5, although a little late, gave us new courage. So, we decided to wait a few days. The grapes have improved significantly and we started on September 10th, with grapes in perfect health and maturation that produced musts of extremely high quality.

TASTING NOTES: The Reserva wine of Quinta da Romaneira is the supreme expression of this terroir. A strict selection of our finest wines, vinified from the noble classic varieties of Touriga Nacional and Touriga Franca, the Reserva is already recognized as one of the outstanding wines of the Douro valley. With its intensely concentrated fruit, wild and delicate aromatic nose, and long fresh finish, it is characterized by the harmony, balance and finesse that are the mark of a great wine.

OENOLOGIST: António Agrellos

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