



ROMANEIRA

- 1757 -

**QUINTA DA  
ROMANEIRA  
Touriga Nacional  
2015**



**HARVEST:** September 2015

**BOTTLED:** June 2017

**AGEING:** 14 months in french oak barrels of 225 liters

**GRAPE VARIETIES:** Touriga Nacional (100%)

**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/dm<sup>3</sup>): 0,6

Total Acidity (g/l AT): 4,5

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. 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 13<sup>th</sup> to the 16<sup>th</sup> 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 28<sup>th</sup> 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:** Delicate floral nose with notes of wild flowers and violets. Elegant, fresh, harmonious, well structured with silky tannins on the palate and a long fine finish.

**OENOLOGIST:** António Agrellos