



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA RED 2014



HARVEST: September 2014

BOTTLED: June 2016

AGEING: 14 months in french oak barrels of 225 liters

GRAPE VARIETIES: Touriga Nacional, Touriga Franca and Tinto Cão (5%)

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

Total Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 5

PH: 3,56

VINTAGE CONDITIONS: The heavy rainfall that we had in 2013/2104, well distributed throughout the year, reasonable temperatures in winter and a fresh month of August enabled the vines to maintain a healthy appearance, with lots of leaves throughout the cycle, which protected the grapes from the peaks of heat during the summer, safeguarding the health of the bunches. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar and acidity balance, ideal for making great Douro Wines.

TASTING NOTES: The Quinta da Romaneira red is a blend of the noblest of the classic Douro varieties: Touriga Nacional, Touriga Franca and Tinto Cao. Fresh and balanced, its intense bright fruit, wild spicy character and strong but fine and elegant tannins, are typical expressions of the great vineyard of Romaneira.

OENOLOGIST: António Agrellos

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