



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA RESERVA White 2018



HARVEST: September 2018

BOTTLED: April 2019

AGEING: 100% of the wine is fermented in french oak barrels, where 25% new and 75% seasoned. Batonnage is done for three months once a week after fermentation

GRAPE VARIETIES: 17% Malvasia Fina; 25% Viosinho and 58% Gouveio

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: 100% of the wine is fermented in french oak barrels for a period of 21 days. No malolactic fermentation. Cultured yeasts are used

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,00

Residual Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 6,25

PH: 3,12

VINTAGE CONDITIONS: The viticultural year was uncharacteristic compared to the previous five years. It presented a cold and dry winter followed by a dry, cold and extremely rainy spring. After a cool and rainy start to the summer, the weather then turned very hot and dry. That extreme heat during the months of August and September caused some burning of fruit but did not prevent the crop from presenting itself in excellent sanitary conditions, with balanced levels of sugar and acid, light golden colour and intense floral and fruity aromas. The harvest for this wine began on the 58h of September until the 13th.

TASTING NOTES: This wine is a blend and presents a clear light golden color. The aroma is intense, fresh, slightly mineral with layers of fruit and floral notes. On the palate it is full and reveals all its freshness through a balanced acidity and a long aftertaste. Excellent wine to match grilled fish and poultry.