



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA Syrah 2016



**HARVEST:** September 2016

**BOTTLED:** June 2018

**AGEING:** 100% aged in wood for 10 months, 20% new french oak

**GRAPE VARIETIES:** Syrah (100%)

**CLASSIFICATION:** IGP Duriense

**SOIL:** Schist

**VINIFICATION:** Fermented in stainless steel tanks for a period of 7 days, with temperature control, where it then undergoes malolactic fermentation.

### ANALYTICAL CHARACTERISTICS

Alcohol (%): 14,0

Total Sugar (g/dm<sup>3</sup>): 0,6

Total Acidity (g/l AT): 4,8

PH: 3,72

**VINTAGE CONDITIONS:** 2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September.

By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

Harvest began on the 5th September with the rosé and from the 7th with the ripest parcels.

Fortunately, 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on 19th September in dry and sunny weather, and the fruit continued to ripen throughout the harvest period. We were able to harvest each plot in ideal conditions as ripening continued.

In spite of the unusual and extreme climatic conditions of the year, the end result is of an excellent quality. The wines are balanced and fresh, very aromatic and expressive.

**TASTING NOTES:** This wine reveals fresh, juicy blood plum notes with riper blue fruit nuances on a relatively intense palate, with an earthy, mineral backbone and crushed coriander seed spice.