



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA Red 2015



**HARVEST:** September 2015

**BOTTLED:** June 2017

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

**GRAPE VARIETIES:** Touriga Nacional (40%), Touriga Franca (40%), Tinta Roriz (10%) and Tinto Cão (10%)

**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 (%):** 13,50

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

**Total Acidity (g/l AT):** 4,7

**PH:** 3,66

**VINTAGE CONDITIONS:** The winter was cold and dry and 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:** 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.