



QUINTA DA ROMANEIRA Unfiltered LBV 2013



DEFINITION: This unfiltered Late Bottled Vintage Port was made from high quality grapes from Quinta da Romaneira. Trodden by foot and vinified in our lagares, as for our Vintage Port, the Romaneira Unfiltered LBV is a classic Port wine, with the structure power and finesse to satisfy the lover of Vintage Port. Aged in Barrels for five years before bottling, rather than the two years for a Vintage Port, it is ready to drink now, but will age for many years in bottle if you choose to keep it.

HARVEST: September 2013

SOIL: Schist

AGEING: Five years in old wooden vats, in the cellars of the Quinta in the Demarcated Region of the Douro Valley before bottling.

GRAPE VARIETIES: Touriga Nacional (50%), Touriga Franca (40%) and Tinta Roriz (10%)

VINIFICATION: The same way our vintage ports are made, the grapes were trodden by foot in the traditional way, in the stainless steel lagares of our new winery, and fermented with temperature control at 28°C, where a disciplined and intense treading is fundamental for a good final result.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Residual Sugar (g/dm³): 90

Total Acidity (g/l AT): 4,18

PH: 3,74

VINTAGE CONDITIONS: In 2013, the winter was extremely wet, and rain continued to fall heavily until April. This was beneficial because it restored the soils water reserves, which were very low after 2 dry years. Then a cool and wet spring preceded a dry hot summer, with virtually no rain. These climatic conditions, conditioned the evolution of the vegetative cycle, resulting into a low production year and delaying ripening in the vineyards by 10 days. Precipitation occurred on September 5, although a little late, gave us new courage. So, we decided to wait a few days. The grapes have improved significantly and we started on September 10th, with grapes in perfect health and maturation that produced musts of extremely high quality.

TASTING NOTES: Deep purple ruby colour. very aromatic nose of black fruits and plum with some black chocolat. Very clean and crisp freshness. The palate is rounded, smooth and well balanced. Flavours of redcurrant and blueberry, with delicious hints of violets and spice. A true Romaneira in style, this wine is very well structured with abundant tannins that hold the wine nicely together. The finish is wonderfully balanced and harmonious with a lovely long finish.

OENOLOGIST: António Agrellos