



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA Tinto Cão 2017



**HARVEST:** September 2017

**BOTTLED:** June 2019

**AGEING:** 100% aged in wood for 10 months, 15% new french oak

**GRAPE VARIETIES:** Tinto Cão (100%)

**CLASSIFICATION:** DOC Douro

**SOIL:** Schist

**VINIFICATION:** Fermented in stainless steel tanks for a period of 5 days where it then undergoes malolactic fermentation to retain all its unique character.

### ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,5

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

Total Acidity (g/l AT): 5,3

PH: 3,55

**VINTAGE CONDITIONS:** 2017 was characterized by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25 mm) on 6 July, only 300 mm of rain fell since November 2016. June was the hottest month since 1980, with temperatures reaching 42-44°C in the Douro Valley during a heat wave lasting from 7 to 24 June. Harvest started much earlier than usual due to the weather: from 17 August for the white wines and 21 August for the reds and the Ports, lasting until 28 September, with high temperatures and a total absence of rain.

**TASTING NOTES:** Very fine and such a great example of the variety. Signature orange blossom aromas make for a delicate interplay of fruit and flower. Floral notes, cedar and spices lift this wine to the long finish.