



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA TOURIGA NACIONAL 2017



HARVEST: September 2017

BOTTLED: June 2019

AGEING: 100% aged in wood for 12 months, 35% new french oak

GRAPE VARIETIES: Touriga Nacional (95%) and Touriga Franca (5%)

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: Fermented in stainless steel tanks for a period of 15 days where it then undergoes malolactic fermentation.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,50

Residual Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 5,1

PH: 3,68

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: Delicate floral nose with notes of wild roses and violets. Elegant, fresh, harmonious, with silky tannins on the palate and a long fine finish.