



ROMANEIRA

- 1757 -

SINO DA ROMANEIRA 2016



HARVEST: September 2016

BOTTLED: June 2018

AGEING: The whole lot was aged in wood but 0% new oak, for a period of 10 months.

GRAPE VARIETIES: Touriga Franca 50%, Tinta Roriz 30%, Tinto Cão 15%, Touriga Nacional 5%

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: Este vinho foi vinificado em cubas de aço inoxidável cônicas especialmente projetadas e com temperatura controlada entre 25 e 28 graus Celsius. Fermentou durante 5 a 6 dias e passou imediatamente à fermentação maloláctica

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,5

Residual Sugar (g/dm³): 0,6

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

PH: 3,73

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: Fresh and elegant with a very seductive balanced of red fruit and soft approachable tannins, this is a wine that expresses the wild character of its Douro origins.