



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA GOUVEIO 2018



HARVEST: September 2018

BOTTLED: April 2018

AGEING: 10% of the wine is fermented in french oak barrels, where 100% are seasoned. Batonnage is done for three months once a week after fermentation.

GRAPE VARIETIES: 100% Gouveio

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: 90% of the wine is fermented in stainless steel tanks for a period of 21 days. No malolactic fermentation. Cultured yeasts are used.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,00

Residual Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 6,09

PH: 3,12

VINTAGE CONDITIONS: The viticultural year was uncharacteristic compared to the previous five years. It presented a cold and dry winter followed by a dry, cold and extremely rainy spring. After a cool and rainy start to the summer, the weather then turned very hot and dry. That extreme heat during the months of August and September caused some burning of fruit but did not prevent the crop from presenting itself in excellent sanitary conditions, with balanced levels of sugar and acid, light golden colour and intense floral and fruity aromas. The harvest for this wine began on the 58h of September until the 13th.

TASTING NOTES: This wine presents a crystal-like appearance and a lovely light golden color. The intense aroma is fruity, pure, fresh and mineral. On the palate, the attack shows a broad wine that reveals balance, freshness and a long aftertaste. It is excellent to accompany grilled fish, white meats or simply on its own.