



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA GOUVEIO 2019



HARVEST: September 2019

BOTTLED: February 2020

AGEING: 100% of the wine is fermented in stainless steel tanks. Batonnage is done for three months once a week after fermentation

GRAPE VARIETIES: 100% Gouveio

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: 100% 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): 6,59

PH: 3,11

VINTAGE CONDITIONS: The harvest started on the 7th of September for the whites and on 9th for the reds. It ended on October 18 and occurred in mild temperatures and almost always in dry weather. The rainfall occurred on the 21st and 22nd of September and on the 14th and 17th of October with a total of 47,8 mm and didn't occur during the cutting of the grapes. The year will certainly be marked by the natural acidity found in the musts. Add the relatively low pH and the high total acidities. As a result the wines have a freshness few times verified in the Douro.

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.