



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA VINTAGE 2015



**HARVEST:** September 2015

**BOTTLED:** 2017

**AGEING:** This wine aged 20 months in wooden barrels in the cellars of the Quinta before bottling. It should age in bottle for 8 to 15 years before attaining the complexity and bouquet characteristic of a Vintage.

**GRAPE VARIETIES:** Touriga Nacional (70%), Touriga Franca (20%) and Tinto Cão (10%)

**VINIFICATION:** The grapes were trodden by foot and fermented in traditional granite lagares with temperature control at 28°, where a disciplined and intense treading is fundamental for a good final result.

### **ANALYTICAL CHARACTERISTICS**

Alcohol (%): 19,5

Residual Sugar (g/dm<sup>3</sup>): 109

Total Acidity (g/l AT): 4,44

PH: 3,67

**VINTAGE CONDITIONS:** The winter was cold and dry. Spring very hot, with five heat waves and heavy rainfall that replenished the water levels in the soil, allowing a good development of the vines and grapes. The summer was very hot and dry.

The vines responded well to this hot and dry period thanks to the reserves of water in the soil, and at the end of an August that was cooler than average, the harvest presented itself beautifully

The harvest started on the 21 August with our ripest parcels, in glorious hot and sunny weather. However, a set of rains fell on the 13<sup>th</sup> to the 16<sup>th</sup> of September. 60% of the harvest had been brought in before these rains. With a favourable longer term weather forecast we stopped the harvest for a week, and then restarted on 28<sup>th</sup> of September with excellent weather and grapes in very healthy condition, improving every day, which allowed us to harvest our best plots at the right time. In this period, some exceptional ports were made. The red Ports were very promising from the moment grapes were crushed in the lagares, showing deep colour. The resulting Vintage Port, a strict selection of some of the very best wines of the year, has a great aromatic intensity and purity of fruit.

**TASTING NOTES:** Excellent deep purple-ruby colour. Superb aromatic personality with abundant spice and wild Douro flowers notes, fig, mint, black plum and dark chocolate flavours that explode in the mouth. Sweet, full-bodied with a great round tannic structure and balance that ends in a very long and lingering finish.

**OENOLOGIST:** António Agrellos