



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA Syrah 2017



**HARVEST:** September 2017

**BOTTLED:** June 2019

**AGEING:** 100% aged in wood for 10 months, 25% new french oak

**GRAPE VARIETIES:** Syrah (100%)

**CLASSIFICATION:** IGP Duriense

**SOIL:** Schist

**VINIFICATION:** Fermented in stainless steel tanks for a period of 7 days, with temperature control, where it then undergoes malolactic fermentation.

### ANALYTICAL CHARACTERISTICS

Alcohol (%): 14,5

Total Sugar (g/dm<sup>3</sup>): 0,6

Total Acidity (g/l AT): 5,2

PH: 3,69

**VINTAGE CONDITIONS:** 2017 was characterised 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:** This wine reveals fresh, juicy blood plum notes with riper blue fruit nuances on a relatively intense palate, with an earthy, mineral backbone and crushed coriander seed spice. It offers an elegant introduction to Douro reds, with complexing notes of orange peel, chocolate and toasty oak.