



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA COLHEITA 2007



BOTTLING DATE: This wine is bottled every year. By definition, a colheita port spends all its life in barrel and is only bottled by demand.

SOIL: Schist

GRAPE VARIETIES: Touriga Nacional 50%; Touriga Franca 40%; Tinto Cão 10%

VINIFICATION: Fermented and foot trodden in stone lagares.

AGEING: Three years in large oak barrels (tonéis) followed by ten years in smaller 640 litre oak casks.

VINTAGE CONDITIONS: 2007 was an exceptional year with very specific characteristics. In particular, the abundant winter rains that replenished the soil water reserves, followed by a relatively mild summer, with beautiful sunny days but cool nights, which provided ideal conditions for the ripening of the grapes. Sugars came from proper ripening rather than from desiccation. The harvest took place in mid-September in magnificent sunshine, (with the exception of two rainy days towards the end of September), and the grapes were in perfect health conditions. Once crushed in the lagares they immediately showed excellent dark colour and lovely aromas, with good sugar content and acidity. Fermentations were long and easy to control. The first tastings revealed wines marked by elegance, finesse and outstanding balance. We so decided to set aside a batch of wine to produce this colheita.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Total Sugar (g/dm³): 130

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

PH: 3,61

TASTING NOTES: Lovely ambar color with a darker tawny core. Very intense and concentrated colheita that presents a harmonious and rich mix of aromas. Spicy and raisiny notes together with toasted almond and younger fruity flavours. Some citrus notes combined with its minerality and velvety texture make for a very lively and rich wine. Wonderful and seductive to drink now.