



ROMANEIRA

- 1757 -

R
DE ROMANEIRA
2018



HARVEST: September 2018

BOTTLED: September 2020

AGEING: 100% aged in seasoned 225 litre french oak barrels for a period of 11 months.

GRAPE VARIETIES: Touriga Francesa 35%, Touriga Nacional 10%, Tinta Roriz 30%, Syrah 15%, Tinto Cão 10%

CLASSIFICATION: IGP Duriense

SOIL: Schist

VINIFICATION: The wine was vinified in conical stainless steel tanks, equipped with temperature control, at a temperature of 25 to 27°C and using the pumping over technique. It also underwent malolactic fermentation in stainless steel tanks.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 14

Total Sugar (g/L): 0,6

Total Acidity (g/L AT): 4,8

PH: 3,62

VITICULTURAL 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. The harvest for this wine was began on the 5th of September until the 13th.

TASTING NOTES: It shows a very bright red color. The nose reveals ripe fruits and some floral aromas of forest. A very balanced and fresh red wine with a long and tasty finish.