



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA RESERVA White 2020



**HARVEST:** August/September 2020

**BOTTLED:** April 2021

**AGEING:** 100% of the wine is fermented in french oak barrels, where 25% new and 75% seasoned. Batonnage is done for three months once a week after fermentation.

**GRAPE VARIETIES:** Viosinho 58%; Gouveio 34%; Boal 3%; Rabigato 5%

**CLASSIFICATION:** DOC Douro

**SOIL:** Schist

**VINIFICATION:** 100% of the wine is fermented in french oak barrels for a period of 20 days at temperatures between 15 and 17 degrees centigrade. No malolactic fermentation. Cultured yeasts are used

### ANALYTICAL CHARACTERISTICS

**Alcohol (%):** 13,30

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

**Total Acidity (g/l AT):** 6,6

**PH:** 3,03

**VINTAGE CONDITIONS:** 2020 was one of the most challenging years of the decade. It had a very rainy winter, which was good, but the rainfall continued until the end of May. As a consequence, the vine had a pronounced canopy growth that helped to protect the bunches from the intense summer heat. The harvest started early as a result of these occurrences, on the 15th of August for the Boal variety and on the 27th of August for the Gouveio variety.

**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 wine reveals balance, freshness and a long aftertaste. A slight oaky undertone propels the wine to a long and tasty aftertaste. It's excellent to accompany grilled fish, white meats or simply on its own.