



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA GOUVEIO 2020



**HARVEST:** August 2020

**BOTTLED:** March 2021

**AGEING:** 10% of the wine is fermented in french oak barrels, where 100% are seasoned. Batonnage is done for three months once a week after fermentation

**GRAPE VARIETIES:** 100% Gouveio

**CLASSIFICATION:** DOC Douro

**SOIL:** Schist

**VINIFICATION:** 90% of the wine is fermented in stainless steel tanks for a period of 21 days. No malolactic fermentation. Cultured yeasts are used

### ANALYTICAL CHARACTERISTICS

**Alcohol (%):** 13,00

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

**Total Acidity (g/l AT):** 6,80

**PH:** 3,00

**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 attack shows a broad wine that reveals balance, freshness and a long aftertaste. It is excellent to accompany grilled fish, white meats or simply on its own.