



ROMANEIRA

- 1757 -

R
DE ROMANEIRA
2019



HARVEST: September 2019

BOTTLED: May 2021

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 gentle pumping over four times a day. It also underwent malolactic fermentation in stainless steel tanks.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 14

Total Sugar (g/L): 0,6

Total Acidity (g/L AT): 5,6

PH: 3,50

VITICULTURAL CONDITIONS: The harvest started on the 9th of September for the reds. It ended on October 18 and occurred in mild temperatures and almost always in dry weather. Some welcome rainfall occurred on the 21st and 22nd of September and on the 14th and 17th of October with a total of 47,8 mm. The harvest was suspended during these days so the grapes weren't affected. The year will certainly be characterized by the natural acidity found in the musts with relatively low pH and the high total acidities. As a result the wines have a freshness few times verified in the Douro.

TASTING NOTES: This wine presents a vivid red color. On the nose it reveals ripe fruit, some floral aromas and vanilla notes. On the palate it is a very balanced and fresh wine with a long and very tasty finish.