



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA TOURIGA NACIONAL 2018



HARVEST: September 2018

BOTTLED: June 2020

AGEING: 100% aged in french oak barrels for 12 months, 33% new, 50% one year and the remaining of two years.

GRAPE VARIETIES: Touriga Nacional 97%; Touriga Francesa 3%

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: Fermented in stainless steel tanks for a period of 8 days where it then undergoes malolactic fermentation.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,5

Residual Sugar (g/dm³): 0,6

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

PH: 3,74

VINTAGE CONDITIONS: After a cold and dry winter, the spring of 2018 was cold and extremely rainy, causing an exuberant canopy growth in the vineyard. The beginning of summer continued somewhat rainy and with temperatures not characteristic for the season, a situation that later reverted to hot and dry weather until the beginning of the harvest. During the month of August, temperatures were above 40°C for several days, in a heat wave that certainly marked the characteristics of this Romaneira Touriga Nacional 2018. The grapes revealed all their quality for the production of excellent wines. The grapes that make up this wine, Touriga Nacional and Touriga Francesa, revealed their full potential and thus endowed the wine with the typical aromas of the Quinta da Romaneira terroir. The wine presents a deep color and a delicious aromatic personality. It presents a great structural balance and a palate full of intense flavors of fruit and spices that fuse with the majestic tannins that give it a palate of great length.

TASTING NOTES: Very dark colour that transmits power through the wine. Very expressive with tight aromas of wild berries. Very good woody aromas backed by a strong tannic backbone. Will improve in bottle for many years.