

SINO DA ROMANEIRA

RED 2019



HARVEST 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. The varieties for this wine were harvested during two weeks.

VINIFICATION: The wine fermented in stainless steel tanks for a period of 7 days followed by malolactic fermentation in tank.

AGEING: This wine is 100% aged in wood for 11 months, 30% second year used french oak (225 litres barrels).

TASTING NOTES: Sino is a very beautiful and delicate expression of the Douro terroir. Flower petals and spices, with notes of black pepper and rose characteristic of the traditional grape varieties Tinta Roriz and Touriga Nacional. Well balanced, smooth and fresh it has a harmonious finish.

GRAPE VARIETIES: 40% TOURIGA NACIONAL; 30% TOURIGA FRANCESA; 20% TINTA RORIZ; 10% TINTO CÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 14,0 Total Acidity: 5,7 g/dm ³ pH: 3,49 Residual sugar: 0,8 g/dm ³	Carton Case 6 x 750 ml Weight – 8,3 Kg	May 2021 info@quintadaromaneira.pt www.quintadaromaneira.pt