

PORT WINE

VINTAGE 2017



VINTAGE CONDITIONS: 2017 was the earliest harvest on record. The growing season was unusually dry and hot, both during spring and summer, with prolonged hot spells during the summer, particularly in June. Rainfall was alarmingly low throughout the year, with a short spell of significant rainfall in early July which certainly did much to help the vines during the hot dry weeks that followed. Volumes were consequently low, and ripeness came early. Our harvest began in August and was finished before the end of September. The weather was hot and dry throughout the harvest.

VINIFICATION: The grapes were trodden by foot in the stainless steel lagares of our new winery, and fermented with temperature control at 28°C, where a disciplined and intense treading is fundamental for a good final result.

AGEING: 20 months in the cellars of the Quinta, in the demarcated region of the Douro Valley before bottling. It should age in bottle for 8 to 15 years before attaining the complexity and bouquet characteristic of a Vintage.

TASTING NOTES: The wines of Quinta da Romaneira always have an aromatic intensity that is particular to this great vineyard terroir. This 2017 vintage port wine is seductive, charming and wonderfully expressive, with serious depth and ageing potential. Deep dark ruby-purple color with intense spicy aromatic personality. Great elegance, pure fruit flavors, fleshy velvety tannins, great power and length and very long finish.

GRAPE VARIETIES: 70% TOURIGA NACIONAL, 30% TOURIGA FRANCESA

WINE ANALYSIS:	LOGISTIC INFORMATION:	HARVEST: September 2017
Alcohol (% Vol.): 19,5 Total Acidity: 4,50 g/l AT Total Sugar: 89 g/dm ³ pH: 3,62	Carton Case 6 x 750 ml / Weight – 8,5 Kg Individual wood case Carton/Wood Case 6 x 750 ml / Weight – 12,6 Kg	BOTTLED: 2019 info@quintadaromaneira.pt www.quintadaromaneira.pt