

# PORT WINE

## VINTAGE 2018



**VINTAGE CONDITIONS:** After a cold and dry winter, spring of 2018 was cold and extremely rainy. These conditions posed great challenges in the vineyards, which, due to these conditions, had an exuberant foliar growth. The beginning of the summer continued to be rainy and with temperatures little characteristic for the season, which after reverted to hot and dry weather until the beginning of the harvest. During August there were temperatures above 40°C for several days, in a heat wave that certainly marked the characteristics of this Vintage wine of 2018. This heterogeneous year created the conditions for the grapes to reveal all their quality for the making of port wines of excellence. The two main grape varieties that make up this wine, the Touriga Nacional and the Touriga Francesa, revealed their full potential and thus endowed the wine with the typical aromas of the terroir of Quinta da Romaneira.

**VINIFICATION:** The grapes are trodden by foot in the stainless steel lagares of the Quinta to obtain the must, and then macerated during fermentation to obtain the best possible extraction of the polyphenolic compounds. Short fermentation cycle of 4 days.

**AGEING:** It is aged in casks of Portuguese oak and Chestnut for a period of 24 months.

**TASTING NOTES:** The 2018 Quinta da Romaneira Vintage Port is magnificently ripe, with profound colour, expressive intense rich fruit, and a wonderful underlying freshness. The nose is very characteristic of Romaneira, wild and aromatic, like taking a walk through the Quinta! The finish is fine, long and delicate.

**GRAPE VARIETIES:** 65% TOURIGA NACIONAL, 35% TOURIGA FRANCESA

<b>WINE ANALYSIS:</b>	<b>LOGISTIC INFORMATION:</b>	<b>HARVEST:</b> September 2018
Alcohol (% Vol.): 19,5 Total Acidity: 4,60 g/l AT Total Sugar: 91 g/dm <sup>3</sup> pH: 3,70	Carton Case 6 x 750 ml / Weight – 8,5 Kg  Individual wood case Carton/Wood Case 6 x 750 ml / Weight – 12,6 Kg	<b>BOTTLED:</b> 2020  info@quintadaromaneira.pt www.quintadaromaneira.pt