

PORT WINE

VINTAGE 2019



VINTAGE CONDITIONS: The weather conditions in 2019 were dry and sunny, with almost no rain from may to the end of August. However, in spite of the prolonged fine and sunny weather, average temperatures were in fact a little cooler than usual, meaning that the vines were able to bear the absence of rain. The grapes were beautifully healthy, with very little disease pressure throughout the growing season. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. A small amount of helpful rain fell on September 21st/22nd and later on October 14th. It was a long harvest, beginning mid August for white wines and our first red wines. We harvested the grapes for our Port wines at Romaneira in the first nine days of October. We had perfect conditions, enabling us to choose the right moment for each parcel, enabling us to pick and vinify with great precision.

VINIFICATION: The grapes were trodden by foot and robotic plungers 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 from Quinta da Romaneira always have an aromatic intensity that is particular to this great wine terroir. This 2019 Romaneira Vintage Port is seductive, charming and very expressive, with great depth and aging potential. Deep dark ruby-purple colour with intense aromatic personality, multiple spices, wild berries, violets. Great elegance, pure fruit flavours, fleshy velvety tannins, powerful and with a very long finish.

GRAPE VARIETIES: 70% TOURIGA NACIONAL, 27% TOURIGA FRANCESA, 3% SOUSÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	HARVEST: September 2019
Alcohol (% Vol.): 19,5 Total Acidity: 4,90 g/l AT Total Sugar: 99 g/dm ³ pH: 3,55	_____	BOTTLED: 2021
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