

BELVEDER PETIT VERDOT 2018



HARVEST CONDITIONS: Following 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 the summer continued to be rainy and with uncharacteristic temperatures for the season, a situation that later reverted to hot and dry weather until the first day of 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 Petit Verdot. This limited production is made from one small specific parcel within the property, combining the individual character of the vineyard site with the distinctive personality of the Petit Verdot grape, which has adapted wonderfully to both the soil and climatic conditions at Quinta da Romaneira. The parcel was harvested on the 28th and 29th of September.

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

AGEING: 100% aged in french oak barrels during 12 months, 20% of which are new.

TASTING NOTES: This 2018 shows a very dark color and intensity on the nose, with notes of wild berries and spices. Well carved and polished on the palate, it has a tight structure with good volume and well-integrated oak notes. It is a strong wine that combines both freshness and purity of fruit that gives it a very long finish.

GRAPE VARIETIES: 100% PETIT VERDOT

| WINE ANALYSIS: | LOGISTIC INFORMATION: | BOTTLING: |
|---|--|--|
| Alcohol (% Vol.): 15,5 Total Acidity: 5,2 g/dm ³ pH: 3,72 Residual sugar: 0,8 g/dm ³ | Carton Case 6 x 750 ml Weight – 8,3 Kg | June 2020 info@quintadaromaneira.pt www.quintadaromaneira.pt |