

APONTADOR SYRAH 2020



HARVEST CONDITIONS: 2020 was a hot and dry year, with a prolonged ripening period throughout the summer that led to an early harvest, as the grapes became fully ripe by early September. It was also a very rainy year until the end of May, with an accumulated rainfall of 200 lt/m². After veraison and for practically all of July, the maximum temperatures were always above 35°C, six days above 39°C and two days above 40°C. There was only 6.6 lt/m² rainfall during this period.

The month of August remained very hot with maximum temperatures above 34°C, for eleven consecutive days since the 1st. The resulting wines are extremely rich and powerful, voluminous, sensual, with great density. Tannic structure is immense, but with remarkable finesse. It was a short harvest, finishing on 25th September after three weeks of picking, most unusual at Quinta da Romaneira, where the diversity of varieties, exposures and altitudes result in different picking times for each specific plot.

VINIFICATION: Fermented in stainless steel tanks for a period of 7 days where it then undergoes malolactic fermentation.

AGEING: 100% aged in 225 L French oak barrels for 11 months, 90% new and 10% second year.

TASTING NOTES: Displaying a captivating violet hue, this wine entices with intense aromas of cassis, cherry, bergamot, strawberries, and spices. On the palate, it reveals a refreshing character, accompanied by polished tannins, a very pleasing texture, and a lingering aromatic finish.

GRAPE VARIETIES: 100% Syrah.

WINE ANALYSIS:

Alcohol: 15 %
Total Acidity: 5,60 g/dm³
pH: 3,57
Residual sugar: 0,65 g/dm³
Calories: 88 Kcal/100 ml

LOGISTIC INFORMATION:

Wooden Case
3 x 750 ml
Gross Weight – 5,2 Kg

BOTTLING:

June 2022

info@quintadaromaneira.pt
www.quintadaromaneira.pt