

# DONA CLARA RED 2018



**HARVEST CONDITIONS:** After a cold and dry winter, spring of 2018 presented itself as cold and extremely rainy, causing the vines to experience exuberant leaf growth. The beginning of summer continued to be rainy and with uncharacteristic temperatures for the season, a situation that then reverted to hot and dry weather until the beginning of the 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 wine. Dona Clara red wine is a blend of the finest of the Douro's traditional varieties, Touriga Nacional, Touriga Francesa, Tinta Roriz and Tinto Cão, which find magnificent expression at Quinta da Romaneira. The grapes revealed all their quality for the making of wines of excellence. The grape varieties that make up this blend were harvested throughout the entire cycle of the red grape harvest.

**VINIFICATION:** All the grape varieties ferment in stainless steel tanks for a period of 7 days where they then undergo malolactic fermentation.

**AGEING:** 100% aged in wood for 10 months, 8% new french oak 225 litre barrels.

**TASTING NOTES:** This Dona Clara is a fresh and balanced wine, with intense and expressive fruit, a wild floral character and a particular depth and complexity derived from this unique blend, a full expression of the great vineyard of Quinta da Romaneira.

**GRAPE VARIETIES:** 40% TOURIGA NACIONAL; 35% TOURIGA FRANCESA; 20% TINTA RORIZ; 5% TINTO CÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 13,5 Total Acidity: 5,5 g/dm <sup>3</sup> pH: 3,73 Residual sugar: 0,7 g/dm <sup>3</sup>	Carton Case 6 x 750 ml Weight – 8,3 Kg	June 2020  info@quintadaromaneira.pt www.quintadaromaneira.pt