

MALHADAL SYRAH 2019



HARVEST CONDITIONS: The harvest started on the 9th of September for the reds. It ended on October 18 and occurred in mild temperatures and almost always in dry weather. Some welcome rainfall occurred on the 21st and 22nd of September and on the 14th and 17th of October with a total of 47,8 mm. The harvest was suspended during these days so the grapes weren't affected. The year will certainly be characterized by the natural acidity found in the musts with relatively low pH and the high total acidities. As a result the wines have a freshness few times verified in the Douro. The Syrah from the Malhadal parcel was picked on the 9th and 10th of September.

VINIFICATION: The wine fermented in stainless steel tanks for a period of 7 days followed by malolactic fermentation in tank and a small part in oak.

AGEING: 100% aged in wood for 10 months, 6% new french oak (225 litres barrels).

TASTING NOTES: Intense and exuberant packed with attractive red fruit, black plum and spice notes, rounded supple oaky elements. On the palate it is full bodied with good balance, acidity and structure. It is ready to drink now but has good potential to age in the bottle.

GRAPE VARIETIES: 100% SYRAH

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 14,0 Total Acidity: 5,3 g/dm ³ pH: 3,61 Residual sugar: 0,6 g/dm ³	Carton Case 6 x 750 ml Weight – 8,3 Kg	May 2021 info@quintadaromaneira.pt www.quintadaromaneira.pt