

ROMANEIRA

ROSE 2022



HARVEST CONDITIONS: The 2021/22 agricultural year was very hot and dry, with abnormally low rainfall in relation to the averages and very high air temperatures, which affected the quality and quantity of the musts. It was a year with very little and badly distributed rainfall throughout the vegetative cycle of the vine. Until May it rained 190 mm, from May to the end of September 110 mm, where 64 mm on the 12th to the 15th of September and again on the 29th. The conditions were so unexpected that nobody knew how the grapes would react. We started to harvest the grapes for Rose, Tinta Roriz and Touriga Francesa, on the 22nd and 23rd August. Astonishingly, by the 30th of August 30% of the total grapes had been picked. The early picking allowed for beautifully aromatic wines, fresh and balanced with a light salmon colour.

VINIFICATION: Its pink colour results from the direct pressing of red grapes at a precise point of ripeness at the beginning of the harvest. A fermentation is followed in stainless steel tanks, at controlled temperatures, during three weeks.

AGEING: The entire wine is aged in stainless steel tanks for a period of five months. No wood is used.

TASTING NOTES: The wine displays a delicate rose salmon hue. It exudes enchanting scents of wild blossoms, while the palate is enhanced by the powerful essence of red fruits, lending it a solid structure. A harmoniously integrated crisp acidity propels the wine towards a lingering and delightful aftertaste.

GRAPE VARIETIES: 60% Tinta Roriz; 40% Touriga Francesa.

WINE ANALYSIS:

Alcohol: 12 %
Total Acidity: 4,60 g/dm³
pH: 3,46
Residual sugar: 0,60 g/dm³
Calories: 73 Kcal/100 ml

LOGISTIC INFORMATION:

Carton Case
6 x 750 ml
Gross Weight – 8,3 Kg

BOTTLING:

March 2023

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