

PORT WINE

VINTAGE 2021



HARVEST CONDITIONS: The growing season began with a very humid winter, followed by mild temperatures leading up to spring, causing early budbreak in March. April provided regular rainy episodes that positively replenished water reserves in the soil. Flowering occurred quite early in May, leading us to expect an early harvest. June was a difficult month, very hot and humid, with regular thunderstorms and hail affecting many locations in the region. The mild climate of July began to shape the character of this harvest, as it contrasted completely with the record temperatures experienced last year during the same month. Mild conditions continued in August, leading to a slow and even ripening of the grapes and considerably less dehydration compared to 2020.

VINIFICATION: The grapes were foot-trodden and fermented in the *lagares* (traditional granite tanks) of Quinta da Romaneira at controlled temperatures between 26 and 28°C, where an intense and disciplined treading is fundamental for an efficient extraction of colour, tannins, and aromas.

AGEING: 20 months in the cellars of the Quinta, in the demarcated region of the Douro Valley before bottling. It should age in bottle for 8 to 15 years before attaining the complexity and bouquet characteristic of a Vintage Port.

TASTING NOTES: The wine has a distinct Romaneira terroir stylistic individuality, reflecting the particular conditions of the vintage, very elegant and balanced, with great finesse and very pure floral and black fruit aromas. Strongly aromatic, with fine tannins, the purity of the fruit and the elegance and balance are among the striking characteristics of this lovely vintage year.

GRAPE VARIETIES: 55% Touriga Nacional; 35% Touriga Francesa; 10% Sousão.

WINE ANALYSIS:

Alcohol: 19,50 %
Total Acidity: 4,70 g/dm³
pH: 3,67
Residual sugar: 89 g/dm³
Calories: 148 Kcal/100 ml

LOGISTIC INFORMATION:

Several options available

BOTTLING:

May 2023

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