

# CARRAPATA

## TOURIGA FRANCESA 2021



**HARVEST CONDITIONS:** The 2021 viticultural year began with a wet winter and mild spring, leading to early budburst in March. April's regular rain replenished soil water reserves. May's early flowering indicated a potential early harvest. In contrast, June was challenging with hot, humid weather, thunderstorms, and hail, but Romaneira remained unscathed. July brought milder conditions and this continued into August, which facilitated a slow, even ripening of the grapes. The red wines are attractive, reflecting the unique Romaneira terroir and surprising with their pronounced freshness and we expect these reds to age well in barrels. The red grape harvest started on August 24th, followed by a series of significant rain events in early September. We suspended the harvest until September 21st. Grapes then continued their ripening under favorable conditions, marked by sunny weather and moderate temperatures. This led to the successful completion of the harvest on October 6th, under clear sunny skies.

**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, of which 50% is new.

**TASTING NOTES:** This wine has a ripe and well-crafted character. It presents enticing aromas of blackberry, black pepper, and raspberry, accompanied by delicate floral nuances and a good integration of new barrel oak. While it remains in its early stages, its richness, dark fruit profile, and notable density promise an exciting evolution with bottle aging.

**GRAPE VARIETIES:** 100% Touriga Francesa.

#### WINE ANALYSIS:

Alcohol: 14 %  
Total Acidity: 5,80 g/dm<sup>3</sup>  
pH: 3,58  
Residual sugar: 0,9 g/dm<sup>3</sup>  
Calories: 85 Kcal/100 ml

#### LOGISTIC INFORMATION:

Wooden Case  
3 x 750 ml  
Gross Weight – 5,8 Kg

#### BOTTLING:

May 2023

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