

RESERVA RED 2018



HARVEST CONDITIONS: Following a cold and dry winter, the spring of 2018 was cold and extremely rainy, causing an exuberant canopy growth in the vineyard. The beginning of the summer continued to be rainy and with uncharacteristic temperatures for the season, a situation that later reverted to hot and dry weather until the first day of 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 Quinta da Romaneira Reserva 2018. The grapes revealed all their quality and yielded excellent wines. The grape varieties that make up this wine, Touriga Nacional and Touriga Francesa, revealed their full potential and endowed the wine with the typical aromas of the Quinta's terroir. The wine has a delicious aromatic personality. It has a great structural balance and a palate full of intense fruit flavours combined with spices that blend with the majestic velvety tannins that give it a long and classy finish.

VINIFICATION: Fermented in stainless steel tanks for a period of 12 days where it then undergoes malolactic fermentation.

AGEING: 100% aged in wood for 12 months, 35% new french oak 225 litre barrels.

TASTING NOTES: This wine is the result of the most rigorous selection of grapes from different plots below 250 meters of altitude. Grapes from our oldest vines of these two varieties were used for this wine. The wine is recognizable for its intense fruit, remarkable volume and structure and a long and fruity finish. This Reserva is the supreme expression of our terroir and a strict selection of our finest wines, vinified from the noble varieties of Touriga Nacional and Touriga Francesa. With its intensely concentrated fruit, wild and delicate aromatic nose and long fresh finish, it is characterised by the harmony balance and finesse that are the mark of a great wine.

GRAPE VARIETIES: 72% TOURIGA NACIONAL; 28% TOURIGA FRANCESA

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 14,0 Total Acidity: 5,5 g/dm ³ pH: 3,74 Residual sugar: 0,6 g/dm ³	Wooden Case 3 x 750 ml / Weight – 5,8 Kg 6 x 750 ml / Weight – 12,5 Kg Carton Case 6 x 750 ml / Weight – 8,3 Kg	June 2020 info@quintadaromaneira.pt www.quintadaromaneira.pt