



ROMANEIRA

- 1757 -

QUINTA DA
ROMANEIRA
Petit Verdot
2014



HARVEST: September 2014

BOTTLED: June 2016

AGEING: 14 months in french oak barrels of 225 liters

GRAPE VARIETIES: Petit Verdot (100%)

CLASSIFICATION: IGP Duriense

SOIL: Schist

VINIFICATION: The wine was vinified in our specially designed conical stainless steel temperature controlled vats, within a temperature range of 25/28 degrees Celsius.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 14

Residual Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 5,1

PH: 3,67

VINTAGE CONDITIONS: The heavy rainfall that we had in 2013/2104, well distributed throughout the year, reasonable temperatures in winter and a fresh month of August enabled the vines to maintain a healthy appearance, with lots of leaves throughout the cycle, which protected the grapes from the peaks of heat during the summer, safeguarding the health of the bunches. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar and acidity balance, ideal for making great Douro Wines.

TASTING NOTES: Lovely color, with a vibrant fruit aroma, elegant and fresh with notes of berries and currants. Well carved and polished in the mouth, has a nice structure with good volume and some notes of wood well integrated. It is an engaging wine, with remarkable freshness and purity of fruit, giving it a charm of its own.

OENOLOGIST: António Agrellos

*Lovely color, with a vibrant fruit
aroma, elegant and fresh with notes
of berries and currants.*