



ROMANEIRA

QUINTA DA
ROMANEIRA
RED 2011



HARVEST: September 2011

BOTTLED: June 2013

AGEING: 14 months in french oak

GRAPE VARIETIES: Touriga Nacional (60%), Touriga Franca (20%), Tinta Roriz (10%) and Tinto Cão (10%)

CLASSIFICATION: DOC Douro

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 (%): 13,50

Residual Sugar (g/dm³): 2,3

Total Acidity (g/l AT): 5,0

PH: 3,6

VINTAGE CONDITIONS: The 2011 harvest was preceded by a cold, wet winter, providing ground water reserves, which allowed a balanced ripening of the grapes during the hot, dry summer. At harvest time the grapes were in perfect picking conditions and produced wines which combine wonderful purity and complexity of aroma and flavour underpinned by firm well integrated tannins. The 2011 can be drunk with immense pleasure when young but have excellent ageing capacity.

TASTING NOTES: The Quinta da Romaneira red is a blend of the noblest of the classic Douro varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, and Tinto Cao. Fresh and balanced, its intense bright fruit, wild spicy character and strong but fine and elegant tannins, are typical expressions of the great vineyard of Romaneira.

OENOLOGIST: António Agrellos

Fresh and balanced, its intense bright fruit, wild spicy character and strong but fine and elegant tannins, are typical expressions of the great vineyard of Romaneira.