



ROMANEIRA

QUINTA DA ROMANEIRA Fine White



SOIL

Schist

GRAPE VARIETIES
Malvasia Fina, Gouveio,
Rabigato and Códega

OENOLOGIST
António Agrellos

BOTTLE
0,75 l

LOGISTICS
6 bottles carton box

VINIFICATION
50% with pellicular maceration
and 50% without pellicular
maceration in closed stainless
steel vats with controlled
temperature between 18/20
degrees Celsius.

AGEING
50% in old wooden casks and
50% in stainless steel casks

VINEYARDS
Made 100% with grapes from
vines from Quinta da Romaneira,
located in the heart of the Douro
Valley.

BEST SERVED
10-12°C

A blend of wines aged in old
wooden and stainless steel casks
during 2 to 3 years. It has a
yellow golden colour and fruity
bouquet. In the mouth it is
sweet, fine and unctuous, with a
good balance and good aromatic
persistence.

TASTING NOTES

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ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,50
Residual Sugar (g/dm³): 96,40
Total Acidity (g/dm³): 3,93
PH: 3,38