



# Quinta da Romaneira

## Vintage 2008



**Soil**  
Schist

**Average vine age**  
25 years old

**Grape varieties**  
Touriga Nacional (60%), Touriga Francesa (30%) and Tinto Cão (10%)

**Harvest**  
September/  
October 2008

**Oenologist**  
António Agrellos

**Vinification**  
The grapes were trodden by foot and fermented in traditional granite 'lagares', where an intense maceration in order to obtain the best possible extraction is fundamental for a good final result.

**Ageing**  
This wine aged 20 months in wooden barrels in the cellars of the Quinta before bottling. It should age in bottle for 8 to 15 years before attaining the complexity and bouquet characteristic of a Vintage.

**Bottle**  
0,75 l

**Logistics**  
6 bottles carton  
box

**EAN Code**  
5605538000987  
**ITF**  
15605538000984  
**Boxes per pallet**  
99  
**Boxes per row**  
11  
**Box weight**  
8,5 Kg  
**Pallet weight**  
861,5 Kg

### Vintage Conditions

In 2007/8 the total amount of precipitation was 146 mm lower than the average. This difference was most significant during the winter with an exception for the months of April and May. Apart from January and February all the other months have recorded below average temperatures, including the months from July to October. This decrease in air temperature, next to a less intense radiation, have allowed the vines to ensure its foliage well enough during its cycle, especially at the grapes level and thus to achieve a more balanced maturity with little raisins. The harvest took place from 12 September. However, because of the rain which fell on September 21 we made the decision to stop the harvest and wait a few days. We restarted on the first October with excellent conditions and healthy grapes maturing and improving each day. The musts showed good sugar content, with good acidity and low pH, very well suited to make Port and Red Wine too. The first tastings show us wines extremely colorful, elegant but powerful, with great aromatic intensity, who assured us immediately a very good overall quality of the year with lots of unquestionable vintage quality.

**Bottled**  
2010

**Tasting Notes**  
Lovely intense ripe sweet black fruits in the mouth. Generous ripe and long.

**Gastronomy/Drinking Suggestions**  
Particularly good with chocolate.

**Best served**  
Slightly chilled or at room temperature.

**Analytical Characteristics**  
Alcohol (%): 19,10  
Residual Sugar (g/dm<sup>3</sup>): <97,2  
Total acidity (g/l AT): 5,40  
PH: 3,75

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