



ROMANEIRA

Quinta da Romaneira Reserva Red 2009



Soil
Schist

Average vine age
25 years old

Grape varieties
Touriga Nacional (60%) and Touriga Franca (40%)

Classification
DOC Douro

Harvest
September 2009

Oenologist
António Agrellos

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

Ageing
14 months in french oak barrels of 225 liters

Bottled
June 2011

Bottle
0,75 l

Logistics
6 bottles carton box

EAN Code
5605538000970
ITF
15605538000977
Boxes per pallet
99
Boxes per row
11
Box weight
9,8 Kg
Pallet weight
990,2 Kg

Vintage Conditions

In 2008/9 we had a wet and cold winter at Romaneira, a springtime with little rain and a very dry summer with temperatures inferior to the average, with the exception of the months of June and September (+7,4°C). These factors had a direct influence on the temperatures to which the leaves and the grapes were exposed, on the diminution of the evapotranspiration of the vine, and resulted in a longer active period of the vine during the day. In consequence the vine preserved its foliage well during the whole vegetative cycle, and achieved an efficient distribution of water to the plant.

The flowering in the second fortnight of May was favoured by suitable temperatures and low rainfall, resulting in good fruit without any *coulure* or *millerandage*. The ripening was precocious and balanced until 15th August, exploding after that due to high temperatures and very dry weather. At the moment of the harvest the grapes were in excellent health.

For the unfortified red wines, the results were outstanding, giving wines of full opulent fruit with great finesse and structure.

Tasting Notes

With its intensely concentrated fruit, wild and delicate aromatic nose, and long fresh finish, it is characterized by the harmony, balance and finesse that are the mark of a great wine. Great profundity, flinty undertones, spicy wild floral nose, voluptuous fruit, powerful structure, great freshness and all in a wonderful balance of harmony.

Best served at
16-18 °C

Analytical Characteristics

Alcohol (%): 13,50
Residual Sugar (g/dm³): <2
Total Acidity (g/l AT): 5,20
PH: 3,69

With its intensely concentrated fruit, wild and delicate aromatic nose, and long fresh finish, it is characterized by the harmony, balance and finesse that are the mark of a great wine.