



ROMANEIRA

QUINTA DA ROMANEIRA RESERVA Red 2010



SOIL
Schist

GRAPE VARIETIES
Touriga Nacional (55%) and
Touriga Franca (45%)

OENOLOGIST
António Agrellos

HARVEST
September 2010

BOTTLE
0,75 l

BOTTLED
June 2012

LOGISTICS
6 bottles carton box

VINIFICATION
Remontagem em cuba de aço
inoxidável, com controlo de
temperatura de 25/28°C.

AGEING
14 months in french oak barrels
of 225 liters

CLASSIFICATION
Regional Douro

BEST SERVED AT
16° - 18°C

Released after the 2011 vintage, this elegant wine has great presence. A blend of Touriga Nacional and Touriga Franca, it offers vibrant, structured fruit while still reserving its full glory for several more years. Ripe fruits blend with intense acidity at the end.

VINTAGE CONDITIONS
After 3 years of drought, 2010 had an exceptionally wet winter with rainfall well above average. There followed an extremely hot and dry summer, without a drop of rain in July and August, which retarded maturation. The vines shut down with very high temperatures, but they were able to keep the humidity using the replenished water tables during the hot summer. The vines have managed to maintain very good foliage throughout the year, which allowed good preservation of the grapes. September early rains brought the vines back to life allowing maturation to resume its course. The harvest was delayed. Yields were high compared to 2009 and 2008.

TASTING NOTES
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ANALYTICAL CHARACTERISTICS
Alcohol (%): 13,00
Residual Sugar (g/dm³): 2,3
Total Acidity (g/dm³): 4,8
PH: 3,67