



ROMANEIRA

QUINTA DA
ROMANEIRA
Unfiltered LBV
2010



HARVEST: September 2010

AGEING: Aged in barrels for five years before bottling, rather than the two years for a Vintage Port. It is ready to drink now, but will age for many years in bottle if you choose to keep it.

GRAPE VARIETIES: Touriga Nacional (40%), Touriga Francesa (30%), Tinta Roriz (20%) e Tinto Cão (10%)

SOIL: Schist

VINIFICATION: The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, where a disciplined and intense treading is fundamental for a good final result.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Residual Sugar (g/dm³): 91

Total Acidity (g/l AT): 4,56

PH: 3,65

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 weather the heat 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.

TASTING NOTES: Deep rich ruby color with intense nose of crushed berries and red fruits. Rich and elegant on the palate with spice, raisins and red fruit flavours. Lovely balanced with a velvety but firm tannic structure that's leads to a luscious long finish. This wine is unfiltered and will continue to develop in the bottle. As a result, it may throw a light deposit and need decanting.

OENOLOGIST: António Agrellos