



Quinta da Romaneira

Vintage 2011



Soil
Schist

Average vine age
25 years old

Grape varieties
Touriga Nacional (80%), Touriga Francesa (15%) and Tinto Cão (5%)

Harvest
September 2011

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
0000000000000
ITF
00000000000000
Boxes per pallet
99
Boxes per row
11
Box weight
8,5 Kg
Pallet weight
861,5 Kg

Vintage Conditions
There is no such thing as an easy year in the Douro Valley, but although the final result was some magnificent wine, 2011 was actually particularly challenging in the vineyard and the utmost vigilance was necessary in order to produce the great Vintage Port of 2011. From October 2010 to September 2011 the total precipitation was 743 mm, slightly above the last 30 years average (596 mm), but much lower than in 2010 (1254 mm). 85% of this precipitation fell during the winter. This very positive factor replenished the water reserves deep down in the soil. In contrast, the weather was very dry for the rest of the year, from spring to autumn only in the summer were the temperatures moderate. We start harvesting the white grapes on the 25th of August. We then had another set of rain on the 1st of September. As all the weather forecasts were positive, we decided to postpone the harvest for a week to allow the vines to take advantage of this water and reach full maturity. Grapes were healthy and in excellent conditions. Once crushed in the lagares they immediately showed excellent dark colour and lovely aromas, with good sugar content and acidity. We knew at once that we were potentially in the presence of a great year.

Bottled
2013

Tasting Notes
Intense bright fresh seductive fruit. Great elegance and harmony. Complex profound aromas. Lovely finesse, well integrated tannins and great length.

Gastronomy/Drinking Suggestions
Particularly good with chocolate.

Best served
Slightly chilled or at room temperature.

Analytical Characteristics
Alcohol (%): 19,20
Residual Sugar (g/dm³): <82,7
Total acidity (g/l AT): 4,82
PH: 3,65

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