



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Unfiltered LBV 2012



DEFINITION: This unfiltered Late Bottled Vintage Port was made from high quality grapes from Quinta da Romaneira. Trodden by foot and vinified in our lagares, as for our Vintage Port, the Romaneira Unfiltered LBV is a classic Port wine, with the structure power and finesse to satisfy the lover of Vintage Port. 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.

HARVEST: September 2012 **SOIL:** Schist

AGEING: Five years in old wooden vats, in the cellars of the Quinta in the Demarcated Region of the Douro Valley before bottling.

GRAPE VARIETIES: 50% Touriga Nacional, 30% Touriga Francesa, 10% Tinta Roriz and 10% Tinto Cão.

VINIFICATION: Grapes were trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the lagares from the Quinta.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Residual Sugar (g/dm³): 85

Total Acidity (g/l AT): 3,9

PH: 3,79

VINTAGE CONDITIONS: The year 2012 was characterized by an extremely dry and cold winter, followed by a very wet spring and a dry summer. These spring rains were crucial because they came to provide the water needed for the development of the vines. These conditions have come to reduce production, but this fact coupled with the mild temperatures of spring and summer, allowed the vines to achieve an excellent maturation of the grapes. The harvest started a week later than normal. Although 2012 was a drought year, the grapes were in very good condition, with small but perfect berries that produced flavourful musts, full of freshness and good acidity.

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 leads to a luscious long finish. Ideally served as an accompaniment to cheese, dessert, or on its own at the end of a meal." 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

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