



ROMANEIRA

SINO DA
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RED 2012



HARVEST: September 2012

BOTTLED: June 2014

AGEING: 14 months in french oak

GRAPE VARIETIES: Touriga Franca (40%), Tinta Roriz (40%) and Tinto Cão (20%)

CLASSIFICATION: DOC Douro

SOIL: Schist

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

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13

Residual Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 4,9

PH: 3,65

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: The Sino 2012 is a very pretty light delicate expression of the Douro terroir. Floral and spicy with notes of black pepper and rose petals characteristics of the great Douro grape varieties of Touriga and Tinta Roriz. Wellbalanced, smooth and fresh it has a harmonious finish.

OENOLOGIST: António Agrellos

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