



ROMANEIRA

- 1757 -

R DE ROMANEIRA
RED
2013



HARVEST: September 2013

Ageing: part of the lot aged in used French oak barrels

GRAPE VARIETIES: Touriga Nacional, Touriga Franca, Tinta Roriz, Syrah and Tinto Cão

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 (%): 13,5

Residual Sugar (g/L): 0,6

Total Acidity (g/L AT): 5

PH: 3,6

In 2013 the winter was extremely wet, and rain continued to fall heavily until April 2013. This was beneficial because it restored the soils water reserves, which were very low after 2 dry years. A cool and wet spring preceded a dry hot summer, with virtually no rain. These evolution of climatic conditions, conditioned the evolution of the vegetative cycle, resulting into a low production year and delaying ripening in the vineyards by 10 days. Thus the white grapes harvest started a little later than normal, with grapes in excellent condition, which produced flavourful musts, full of freshness, with good equilibrium and harmony.

Tasting Notes: Beautiful open red colour. Fine and delicate nose. Soft ripe red fruits on the palate. Well balanced, fresh and harmonious.

Oenologist: António Agrellos

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