



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA RESERVA 2014



**HARVEST:** September 2014

**BOTTLED:** June 2016

**AGEING:** 14 months in french oak barrels of 225 liters

**GRAPE VARIETIES:** Touriga Nacional (80%) and Touriga Franca (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 (%):** 13,5

**Residual Sugar (g/dm<sup>3</sup>):** 0,6

**Total Acidity (g/l AT):** 5,0

**PH:** 3,47

**VINTAGE CONDITIONS:** : The heavy rainfall that we had in 2013/2104, well distributed throughout the year, reasonable temperatures in winter and a fresh month of August enabled the vines to maintain a healthy appearance, with lots of leaves throughout the cycle, which protected the grapes from the peaks of heat during the summer, safeguarding the health of the bunches. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar and acidity balance, ideal for making great Douro Wines.

**TASTING NOTES:** The Reserva wine of Quinta da Romaneira is the supreme expression of this terroir. A strict selection of our finest wines, vinified from the noble classic varieties of Touriga Nacional and Touriga Franca, the Reserva is already recognized as one of the outstanding wines of the Douro valley. With its intensely concentrated fruit, wild and delicate aromatic nose, and long fresh finish, it is characterized by the harmony, balance and finesse that are the mark of a great wine.

**OENOLOGIST:** António Agrellos

*A strict selection of our finest wines, vinified from the noble classic varieties of Touriga Nacional and Touriga Franca, the Reserva is already recognized as one of the outstanding wines of the Douro valley.*