



ROMANEIRA

# Quinta da Romaneira Red 2009



**Soil**  
Schist

**Average vine age**  
25 years old

**Grape varieties**  
Touriga Nacional (50%),  
Touriga Franca (40%) and Tinto Cão (10%)

**Classification**  
DOC Douro

**Harvest**  
September 2009

**Oenologist**  
António Agrellos

**Vinification**  
The wine was vinified in our specially designed conical stainless steel temperature controlled vats by pump over, within a temperature range of 25°/28°C.

**Ageing**  
14 months in french oak barrels of 225 liters

**Bottled**  
June 2011

**Bottle**  
0,75 l

**Logistics**  
6 bottles carton box

**Tasting notes**  
Fresh and balanced, its intense bright fruit, wild spicy character and strong but fine and elegant tannins, are typical expressions of the great vineyard of Romaneira. Licorice notes redolent of the anis plants that grow wild in the Quinta.

**Best served at**  
16°-18°C

## Vintage Conditions

In 2008/9 we had a wet and cold winter at Romaneira, a springtime with little rain and a very dry summer with temperatures inferior to the average, with the exception of the months of June and September (+7,4°C). These factors had a direct influence on the temperatures to which the leaves and the grapes were exposed, on the diminution of the evapotranspiration of the vine, and resulted in a longer active period of the vine during the day. In consequence the vine preserved its foliage well during the whole vegetative cycle, and achieved an efficient distribution of water to the plant. The flowering in the second fortnight of May was favored by suitable temperatures and low rainfall, resulting in good fruit without any coulure or millerandage. The ripening was precocious and balanced until 15th August, exploding after that due to high temperatures and very dry weather. At the moment of the harvest the grapes were in excellent health. For the unfortified red wines, the results were outstanding, giving wines of full opulent fruit with great finesse and structure.

## Analytical Characteristics

Alcohol (%): 13,50  
Residual Sugar (g/dm<sup>3</sup>): 2,0  
Total Acidity (g/l AT): 5,05  
PH: 3,70

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