



ROMANEIRA

SINO DA ROMANEIRA

Red 2011



SOIL Schist

GRAPE VARIETIES

Touriga Nacional (10%), Touriga Franca (40%), Tinta Roriz (30%) and Tinto Cão (20%)

OENOLOGIST António Agrellos

HARVEST September 2011

BOTTLE 0,75 l

BOTTLED June 2013

LOGISTICS 6 bottles carton box

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

AGEING 14 months in french oak

CLASSIFICATION DOC Douro

BEST SERVED AT 16° - 18°C

Floral and spicy with notes of black pepper and rose petals characteristics of the great Douro grape varieties of Touriga and Tinta Roriz.

VINTAGE CONDITIONS

The 2011 harvest was preceded by a cold, wet winter, providing ground water reserves, which allowed a balanced ripening of the grapes during the hot, dry summer. At harvest time the grapes were in perfect picking conditions and produced wines which combine wonderful purity and complexity of aroma and flavour underpinned by firm well integrated tannins. The 2011 can be drunk with immense pleasure when young but have excellent ageing capacity.

TASTING NOTES

The Sino 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. Well-balanced, smooth and fresh it has a harmonious finish.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,00
Residual Sugar (g/dm³): 2,6
Total Acidity (g/dm³): 5,1
PH: 3,6