



ROMANEIRA

R
de ROMANEIRA
RED 2012



Harvest: Setembro 2012

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

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão

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 °C

Analytical Characteristics:

Alcohol (%): 13

Residual Sugar (g/L): 0,6

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

PH: 3,62

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 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: 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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