



ROMANEIRA

QUINTA DA ROMANEIRA RESERVA WHITE 2015



HARVEST: September 2015

BOTTLED: March 2016

AGEING: 7 months in French oak

GRAPE VARIETIES: Malvasia and Gouveio

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/dm³): 1,6

Total Acidity (g/l AT): 6,1

PH: 3,12

VINTAGE CONDITIONS: The winter was cold and dry. Spring (March to June) very hot, with five heat waves and heavy rainfall that somehow compensate for the lack of water in the soil, allowing a good development of the vines and grapes. The summer was very hot and dry. However, vines resisted well to the climate and at the end of August the harvest presented itself beautifully.

White grapes were picked from the 2nd of September with a glorious hot weather and in excellent ripening conditions

The white wines revealed themselves with pretty typical aromas, elegance and full of freshness.

TASTING NOTES: A good mineral backbone with some satisfying roundness in the mouth. Fine aromatic nose that will open up in the glass, with some wild cedar notes. Lovely structure. To drink today, but may age well in bottle for several years to come.

OENOLOGIST: António Agrellos

The vineyards of Quinta da Romaneira, one of the great historic Quintas of the Douro Valley, overlook the majestic Douro river, in a vast natural amphitheatre of terraced rows of vines, carved out of the schistous rock that is the basis of the unique terroir of the property.