



QUINTA DA ROMANEIRA Unfiltered LBV 2013



HARVEST: September 2013

BOTTLED: 2018

AGEING: This wine aged 48 months in large wooden barrels in the cellars of the Quinta before bottling. It should age well in bottle for some years although at its best now. As unfiltered the wine may with time through some deposit.

GRAPE VARIETIES: Touriga Nacional (50%), Touriga Franca (40%) and Tinta Roriz (10%)

VINIFICATION: The same way our vintage ports are made, the grapes were trodden by foot in the traditional way, in the stainless steel lagares of our new winery, and fermented with temperature control at 28°C, where a disciplined and intense treading is fundamental for a good final result.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Residual Sugar (g/dm³): 90

Total Acidity (g/l AT): 4,18

PH: 3,74

VINTAGE CONDITIONS: 2012/2013 winter was considered good in terms of available water in the soil. Bud break occurred normally in late march. The summer was hot and beautiful and we hoped that the little rain we had at the end of August might spur the grapes to ripen but they took their time and we ended up picking at least 10 days later than in recent years. July and August saw some very high temperatures which accelerated the ripening of the crop. During the months of July and August there were two weeks in which the temperature exceeded 40°C. The weather was perfect until 26th September but some rainfall early in the month helped to round off the ripening. Picking started on the 25th September. Harvesting conditions were excellent until 15th October when there was heavy rainfall. Fortunately the best grapes were under cover by this time and produced deeply coloured, aromatic musts.

TASTING NOTES: Deep purple ruby colour. very aromatic nose of black fruits and plum with some black chocolat. Very clean and crisp freshness. The palate is rounded, smooth and well balanced. Flavours of redcurrant and blueberry, with delicious hints of violets and spice. A true Romaneira in style, this wine is very well structured with abundant tannins that hold the wine nicely together. The finish is wonderfully balanced and harmonious with a lovely long finish.

OENOLOGIST: António Agrellos

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