



QUINTA DA ROMANEIRA VINTAGE 2016



HARVEST: September 2016

BOTTLED: 2018

AGEING: This wine aged 20 months in wooden barrels in the cellars of the Quinta before bottling. It should age in bottle for 8 to 15 years before attaining the complexity and bouquet characteristic of a Vintage.

GRAPE VARIETIES: Touriga Nacional (70%), Touriga Franca (20%) and Tinto Cão (10%)

VINIFICATION: 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): 77

Total Acidity (g/l AT): 4,51

PH: 3,78

VINTAGE CONDITIONS: In 2016 all the conditions were favourable for the production of great wines in the Douro, and it was with some emotion that I first tasted the Port wines that were trodden in the lagares that we constructed a few years ago in our new winery. We bought Romaneira because of a profound conviction that this was one of the great vineyard terroirs of the Douro valley. Over recent years the quality of the wines coming from Romaneira have confirmed this, and the 2016 Vintage Port is confirmation of the potential for greatness of the unique terroir of Romaneira, with its mile and half of frontage on the river Douro, and its 400 hectares of land, of which 86 are now planted and in full production.

2016 was a year of extremes. It rained every month until June, and just on the months of April and May we had a rainfall of 260 litres per square metre, and average temperatures were around 20 degrees. During the months of July, August and September we experienced very high temperatures, over 40 degrees several times during this period., and no rain at all.

Harvest was interrupted on the 9th September, and started again on the 20th, after some rainfall on the 13th. For the rest of the month of september there was no rain and the harvest continued in excellent conditions.

The red Ports were very promising from the moment grapes were crushed in the lagares, showing deep colour. The resulting Vintage Port, a strict selection of some of the very best wines of the year, has a great aromatic intensity and purity of fruit.

TASTING NOTES: In spite of, or perhaps because of, the exceptional and extreme climatic conditions of they year, the final result is of excellent quality. The wines are fresh and balanced with vibrant and intense fruit, and aromatically very expressive. The Quinta da Romaneira 2016 Vintage Port has a powerful tannic structure which promises a very good and long ageing potential. This year illustrates a full return to form for this great historic Port Wine Quinta.

OENOLOGIST: António Agrellos