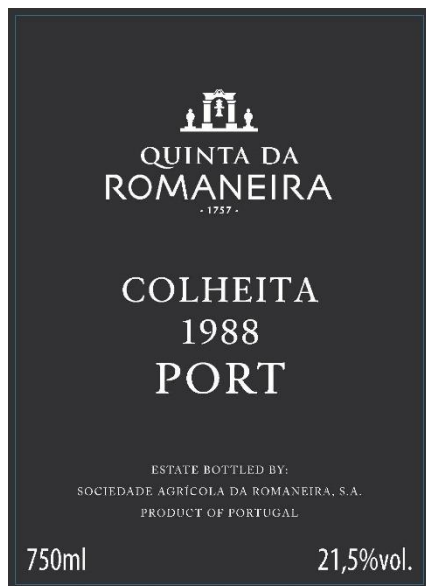




ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA COLHEITA 1988



**BOTTLING DATE:** This wine is bottled every year. By definition, a colheita port spends all its life in barrel and is only bottled by demand.

**SOIL:** Schist

**GRAPE VARIETIES:** Touriga Nacional, Tinta Roriz e Touriga Francesa predominate among the traditional grape varieties of the Douro Demarcated Region.

**VINIFICATION:** These old Tawnies come from a single harvest of the Quinta, aged in casks for a minimum of 7 years and bottled only on order. They are the perfect blend between elegance and finesse, with a creamy and nutty character. Like vintage ports, they reflect the specific character of the year. More and more rare, they represent the supreme expression of the old Tawnies. The grapes were crushed and fermented in cement vats in the former winery of the Quinta, by the system of traditional pumping overs and temperature control at 25/28°C.

**AGEING:** This wine remains to date in cask where it continues its aging since 1988. And it will remain there until it ends

**VINTAGE CONDITIONS:** A very small vintage that saw most quintas losing 50% of their production, and some as much as 70%. No vintage port declarations were made, and only a handful of Single Quinta Vintage Ports were produced. However some stunning wines were made that were set aside for tawny ageing.

### ANALYTICAL CHARACTERISTICS

**Alcohol (%):** 21,5

**Total Sugar (g/dm<sup>3</sup>):** 99

**Total Acidity (g/l AT):** 4,73

**PH:** 3,58

**TASTING NOTES:** It presents a very pleasant pale tawny color. Very ripe and intense bouquet, attractive with typical dry fruits on the palate. Sweet and full of complexity with a elegant structure, harmonious, long and persistent finish.