



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Unfiltered LBV 2014



HARVEST: September 2014

BOTTLED: 2019

AGEING: The whole lot was aged in port wine seasoned chestnut and oak wood barrels for a period of 60 months.

GRAPE VARIETIES: Touriga Nacional, Touriga Franca, Tinto Cão

VINIFICATION: Grapes were trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the lagares, the new stainless steel vats at the Quinta.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Residual Sugar (g/dm³): 87

Total Acidity (g/l AT): 4,26

PH: 3,75

VINTAGE CONDITIONS: The heavy rainfall that we had in 2013/2104 was well distributed throughout the year, reasonable temperatures in winter and a fresh month of August enabled the vines to maintain a healthy appearance, with lots of leaves throughout the cycle, which protected the grapes from the peaks of heat during the summer, safeguarding the health of the bunches. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar and acidity balance, ideal for making great Douro Wines.

TASTING NOTES: Dark brick ruby color, with delicious ripe red fruity nose. Smooth and silky, with a solid tannic structure and a long lingering finish. Ideally served as an accompaniment to cheese, dessert, or on its own at the end of a meal.