



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA RESERVA White 2019



HARVEST: September 2019

BOTTLED: April 2020

AGEING: 100% of the wine is fermented in french oak barrels, where 25% new and 75% seasoned. Batonnage is done for three months once a week after fermentation.

GRAPE VARIETIES: 25% Viosinho, 58% Gouveio, 10% Rabigato and 7% Boal do Douro

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: 100% of the wine is fermented in french oak barrels for a period of 21 days. No malolactic fermentation. Cultured yeasts are used.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,50

Residual Sugar (g/dm³): 1,1

Total Acidity (g/l AT): 6,3

PH: 3,14

VINTAGE CONDITIONS: In general 2019 had significant oscillations of the monthly temperatures when compared to the same months of the previous years. The average monthly temperatures recorded were slightly lower than the previous years, especially in spring and summer. The grapes were in good health and the stress level was almost negligible. The year will certainly be marked by the natural acidity of the musts. The harvest started on the 7th of September with the whites and lasted two weeks.

TASTING NOTES: This new Romaneira white blend presents notes of honey and pear and an earthy, mineral taste that cuts through any sweetness. This well-balanced white wine is crisp and refreshing with a lovely balanced finish supported by very well integrated oaky notes.