



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA FINE TAWNY



GRAPE VARIETIES: Tinta Roriz, Touriga Franca and Tinta Barroca

PROVENANCE: Made 100% with grapes from vines classified "A" quality from Quinta da Romaneira, located in the heart of the Douro Valley.

SOIL: Schist

FERMENTATION METHOD: The grapes were trodden by foot and vinified in stainless steel "lagares" with temperature control between 25 and 28 degrees Celsius.

AGEING: In large wooden barrels ("Tonéis" and Balseiros") of old oak.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Total Sugar (g/dm³): 85

Total Acidity (g/l AT): 4,2

PH: 3,54

TASTING NOTES: This is a carefully selected blend of elegant wines aged in barrel for five years. Its lightness and elegance come from having less color extraction due to shorter skin/juice contact at fermentation. It is more complex on the nose than the Ruby, showing youthful fruit with a raspberry character. On the palate it is medium sweet with a well-balanced fruit and richness.