



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA RUBY RESERVE



GRAPE VARIETIES: Touriga Nacional 35%; Touriga Franca 30% ; Tinta Roriz 20%, Tinto Cão 10%, Tinta Barroca 5%

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: All the grapes were trodden by foot and robotic plungers in the Quinta's stainless steel open tanks called lagares. This method allows to extract the full potential out of the grapes.

AGEING: This Reserve Ruby aged for thirty months in large seasoned wooden vats and in stainless steel tanks, allowing for a slight element of oxidation while retaining the wine's fresh and fruit driven qualities. 70% aged in large wooden vats and 30% in stainless steel tanks.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Total Sugar (g/dm³): 98

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

PH: 3,7

TASTING NOTES: Dark blackish purple color with a clear garnet edge. Young and rich aroma dominated by wild and blackberry aromas. Very fresh with some notes of rock rose, mint and eucalyptus. Soft tannins in the mouth combined with intense blackberry notes and a peppermint freshness. It is long and lovely well-balanced acidity. A remarkable wine that reveals the characteristics of Quinta da Romaneira's terroir.