



ROMANEIRA

- 1757 -

SINO DA ROMANEIRA 2018



SINO DA
ROMANEIRA

DOURO

750ml | 2018 | 13,5%vol.

HARVEST: September 2018

BOTTLED: May 2020

GRAPE VARIETIES: Touriga Nacional 40%; Touriga Franca 30%; Tinta Roriz 23%; Tinto Cão 7%

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: Fermented in stainless steel tanks for a period of 8 days where it then undergoes malolactic fermentation.

AGEING: 100% aged in wood for 12 months, no new oak is used.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,50

Residual Sugar (g/dm³): 1

Total Acidity (g/l AT): 5,03

PH: 3,71

VINTAGE CONDITIONS: Following a cold and dry winter, the spring of 2018 was cold and extremely rainy, causing an exuberant canopy growth in the vineyard. The beginning of the summer continued to be rainy and with uncharacteristic temperatures for the season, a situation that later reverted to hot and dry weather until the first day of harvest. During the month of August, temperatures were above 40°C for several days, in a heat wave that certainly marked the characteristics of this Sino da Romaneira 2018. The different grapes that shape this wine revealed their full potential and were harvested during the first three weeks of September.

TASTING NOTES: Elegant and well balanced, it displays delicious open red fruits on the palate, typical of the wines from this region, in good harmony with light oaky notes. Floral and spicy with notes of black pepper and rose petals, characteristics of the Tourigas and Tinta Roriz varieties. Well-balanced, smooth and fresh it has a harmonious finish. It is ready to drink as soon as it is bottled.