

RESERVA RED 2017



HARVEST CONDITIONS: 2017 was characterized by a cold and dry winter, followed by an exceptionally warm and dry spring and summer. Apart from the heavy rainfall (25mm) on July 6, only 300mm had fallen since November 2016. Due to these extreme weather conditions, the entire growing cycle of the vineyard was moved forward by 15 to 20 days compared to 2016. Harvest started much earlier than usual due to the weather conditions: on August 17 for white wines and August 21 for reds and port wines. It ended on September 28 with high temperatures and complete absence of rain.

VINIFICATION: Fermented in stainless steel tanks for a period of 12 days where it then undergoes malolactic fermentation.

AGEING: 100% aged in wood for 12 months, 30% new french oak 225 litre barrels.

TASTING NOTES: This wine is the result of the most rigorous selection of our wines, vinified with the noble grape varieties Touriga Nacional and Touriga Francesa. The Reserva is already recognized as one of the great wines of the Douro valley. With its intense concentration of fruit and a long fresh finish, it is characterized by the harmony and finesse that are hallmarks of a great wine.

GRAPE VARIETIES: 86% TOURIGA NACIONAL; 14% TOURIGA FRANCESA

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 14,0 Total Acidity: 5,3 g/dm ³ pH: 3,68 Residual sugar: 0,6 g/dm ³	Wooden Case 3 x 750 ml / Weight – 5,8 Kg 6 x 750 ml / Weight – 12,5 Kg Carton Case 6 x 750 ml / Weight – 8,3 Kg	June 2019 info@quintadaromaneira.pt www.quintadaromaneira.pt