

PORT WINE

VINTAGE 2020



VINTAGE CONDITIONS: The weather conditions in 2020 were characterised by significant rainfall until the end of May, important to replenish levels in the soil, followed by a prolonged ripening period of very hot sunny weather for the rest of the summer and autumn. As is often the case with a great Vintage year, we had a day of very useful rainfall, in this case heavy rainfall on the 20th August, which was of great importance in ensuring the final quality of the grapes. Subsequent hot and dry weather nevertheless led to a significant drop in yields, and high concentrations of sugars and polyphenols in the grapes. Harvest began early on 31st August, and was fairly rapid, ending on 25th September.

VINIFICATION: The grapes were trodden by foot and robotic plungers in the stainless steel lagares of our winery, and fermented with temperature control at 28°C, where a disciplined and intense treading is fundamental for a good final result.

AGEING: 20 months in the cellars of the Quinta, in the demarcated region of the Douro Valley before bottling. It should age in bottle for 8 to 15 years before attaining the complexity and bouquet characteristic of a Vintage Port.

TASTING NOTES: As always, the Vintage Port from Romaneira has a strong distinct personality, with fine aromatics of wild flowers and spices, expressing the unique character of this great historic Douro vineyard. Deep dark ruby-purple colour with intense aromatic personality, multiple spices, wild berries and violets. Great elegance, pure fruit flavours, abundant velvety tannins, powerful and with a very long finish. There is an exceptional intensity and profundity to the 2020 wine that makes it most outstanding.

GRAPE VARIETIES: 60% TOURIGA NACIONAL, 34% TOURIGA FRANCESA, 6% SOUSÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	HARVEST: September 2020
Alcohol (% Vol.): 19,5 Total Acidity: 5,10 g/l AT Total Sugar: 90 g/dm ³ pH: 3,62	_____	BOTTLED: 2022
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