

R de ROMANEIRA

RED 2020



HARVEST CONDITIONS: The weather conditions in 2020 were characterized 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, 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 wine was vinified in conical stainless steel tanks, equipped with temperature control, at a temperature of 25 to 27°C and using gentle pumping over four times a day. It also underwent malolactic fermentation in stainless steel tanks.

AGEING: 100% aged in seasoned 225 liter French oak barrels, for a period of 10 months.

TASTING NOTES: This wine displays a vibrant red colour. On the nose, it reveals ripe fruit, some floral aromas, and hints of vanilla. On the palate, it is a well-balanced and refreshing wine with a long and very flavourful finish.

GRAPE VARIETIES: 40% Touriga Francesa; 25% Tinta Roriz; 15% Syrah; 10% Touriga Nacional; 10% Tinto Cão.

WINE ANALYSIS:

Alcohol: 14,0 %
Total Acidity: 6,00 g/dm³
pH: 3,32
Residual sugar: 0,71 g/dm³
Calories: 86 Kcal/100 ml

LOGISTIC INFORMATION:

Wooden Case
6 x 750 ml
Gross Weight – 8,3 Kg

BOTTLING:

May 2022

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