

SINO DA ROMANEIRA

RED 2020



HARVEST CONDITIONS: 2020 was a rainy year until the end of May, with March, April, and May receiving 200 lt/m² of rainfall. Budbreak began in early March, and flowering commenced in mid-May, with veraison occurring at the end of July. The entire month of July saw maximum temperatures consistently above 35°C, with only 6.6 lt/m² of rainfall. August remained hot, with only 18.4 mm of rain on the 20th. From September 17th, the weather turned rainy, with 13.8 lt/m² of rainfall on the 17th, 18th, 19th, and 20th. Harvesting began on August 10th with Boal and resumed on August 27th with the rosé, continuing with Gouveio and Syrah from Malhadal parcel on August 31st. Harvesting of Touriga Nacional and various grapes (white, reds, and port wine) occurred simultaneously until September 25th, when Tinto Cão was picked.

VINIFICATION: Vinified in conical stainless steel tanks with temperature controlled at 25/28°C and using the pumping over technique. Malolactic fermentation also in stainless steel tanks. Selected yeasts used.

AGEING: The entire lot was aged in used 225 liters French oak barrels for 10 months.

TASTING NOTES: The wine presents a colour of a very lively red hue. Fresh and elegant with seductive fruit, balanced and engaging with soft tannins, characteristic of this wine, which express the beauty of the Quinta da Romaneira wild flora.

GRAPE VARIETIES: Touriga Franca 30%, Touriga Nacional 10%, Tinta Roriz 50%, Tinto Cão 10%.

WINE ANALYSIS:

Alcohol: 14 %
Total Acidity: 4,90 g/dm³
pH: 3,58
Residual sugar: 0,83 g/dm³
Calories: 85 Kcal/100 ml

LOGISTIC INFORMATION:

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

BOTTLING:

June 2022

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