

DONA CLARA RED 2019



HARVEST CONDITIONS: The harvest started on the 9th of September for the reds. It ended on October 18 and occurred in mild temperatures and almost always in dry weather. Some welcome rainfall occurred on the 21st and 22nd of September and on the 14th and 17th of October with a total of 47,8 mm. The harvest was suspended during these days so the grapes weren't affected. The year will certainly be characterized by the natural acidity found in the musts with relatively low pH and the high total acidities. As a result the wines have a freshness few times verified in the Douro. The span between picking dates for the grapes used in this wine was one month.

VINIFICATION: All varieties fermented in stainless steel tanks for a period of 7 days where they then undergo malolactic fermentation.

AGEING: 100% aged in wood for 10 months, 9% new french oak (225 litres barrels).

TASTING NOTES: Complex and classy nose of raspberries and blackberries complemented by some spice and sophisticated wood notes. It is pure, intense and somewhat exotic. On the palate it reveals a firm structure, continuing to show more of its complex ripe fruit character. The solid tannins, at the same time round and well integrated, suggest a good ageing period. It is a modern, seductive wine that has in its charm a touch of the Douro's wild flora. A focused wine with good concentration.

GRAPE VARIETIES: 42% TOURIGA NACIONAL; 26% SYRAH; 10% TINTA RORIZ; 9% TOURIGA FRANCESA; 8% PETIT VERDOT; 5% TINTO CÃO

WINE ANALYSIS:	LOGISTIC INFORMATION:	BOTTLING:
Alcohol (% Vol.): 14,0 Total Acidity: 5,7 g/dm ³ pH: 3,51 Residual sugar: 0,7 g/dm ³	Carton Case 6 x 750 ml Weight – 8,3 Kg	May 2021
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