



ROMANEIRA

Quinta da Romaneira White 2013



Soil
Schist

Average vine age
18 years old

Grape varieties
Malvasia Fina (60%) and Verdelho (40%)

Harvest
August 2013

Oenologist
António Agrellos

Classification
DOC Douro

Best served at
10°-12°C

Bottled
March 2014

Bottle
0,75 l

Logistics
6 bottles carton box

Vinification
As usual, Malvasia Fina fermented in oak 100%, no new barrel, fermentation with temperature controlled. All the grapes were whole bunches with direct pressurage. On the other hand, the freshness of the Verdelho was kept by a cold fermentation in stainless steel vat.

Vintage Conditions

In 2013 the winter was extremely wet, and rain continued to fall heavily until April 2013. This was beneficial because it restored the soils water reserves, which were very low after 2 dry years. A cool and wet spring preceded a dry hot summer, with virtually no rain. These evolution of climatic conditions, conditioned the evolution of the vegetative cycle, resulting into a low production year and delaying ripening in the vineyards by 10 days. Thus the white grapes harvest started a little later than normal, with grapes in excellent condition, which produced flavourful musts, full of freshness, with good equilibrium and harmony.

Tasting notes

A good mineral backbone with some satisfying roundness in the mouth. Fine aromatic nose that will open up in the glass, with some wild cedar notes. Lovely structure. To drink today, but may age well in bottle for several years to come.

Analytical Characteristics

Alcohol (%): 12
Residual Sugar (g/dm³): 1,2
Total Acidity (g/l AT): 6,63
PH: 3,01

Fresh and balanced, its intense bright fruit, wild spicy character and strong but fine and elegant tannins, are typical expressions of the great vineyard of Romaneira.