



ROMANEIRA

Quinta da Romaneira Petit Verdot 2011



Soil
Schist

Vineyard planted in
2006

Grape varieties
Petit Verdot
(100%)

Classification
Regional Douro

Harvest
September 2011

Oenologist
António Agrellos

Vinification
The wine was vinified in our specially designed conical stainless steel temperature controlled vats by pump over, within a temperature range of 25/29 degrees Celsius.

Ageing
18 months in french oak barrels of 225 liters

Bottled
June 2013

Bottle
0,75 l

Logistics
6 bottles carton box

EAN Code
5602238001205
ITF
15605538001204
Boxes per pallet
99
Boxes per row
11
Box weight
9,4 Kg
Pallet weight
950,6 Kg

Vintage Conditions

The 2011 harvest was preceded by a cold, wet winter, providing ground water reserves, which allowed a balanced ripening of the grapes during the hot, dry summer. At harvest time the grapes were in perfect picking conditions and produced wines which combine wonderful purity and complexity of aroma and flavour underpinned by firm well integrated tannins. The 2011 can be drunk with immense pleasure when young but have excellent ageing capacity.

Tasting Notes

Best served at
16-18 °C

Analytical Characteristics

Alcohol (%): 14,00
Residual Sugar (g/dm³): 2,6
Total Acidity (g/l AT): 5,8
PH: 3,5