



ROMANEIRA

Quinta da Romaneira Syrah 2011



Soil
Schist

Vineyard planted in
2005

Grape varieties
Syrah (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
5602238001045
ITF
15602238001044
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

Exuberant luscious ripe fruit, with lovely freshness and balance. Some spicy and liquorice notes. Oak well-integrated, fine tannins, long lingering finish.

Best served at
16-18 °C

Analytical Characteristics

Alcohol (%): 14,50
Residual Sugar (g/dm³): 2,1
Total Acidity (g/l AT): 4,9
PH: 3,71

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