



ROMANEIRA

Quinta da Romaneira Rosé 2013



Soil
Schist

Average vine age
20 years old

Grape varieties
Tinta Roriz and Touriga Franca

Harvest
August 2013

Oenologist
António Agrellos

Classification
DOC Douro

Best served at
8°-10°C

Bottle
0,75 l

Bottled
March 2014

Logistics
6 bottles carton box

Vinification

Direct pressing under inert gas and fermentation in stainless steel vats with temperature control.

Tasting notes

This Rosé was produced by direct pressing of the grapes. It is not a rose "de saignée". This enables us to harvest the grapes at the perfect moment in order to produce a wine with freshness equilibrium and clean bright fruit aromas. It is an excellent wine to be served as an aperitif or to drink with a barbecue in the summer.

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. We started the harvest for the Rosé a little later than normal but with ideal ripeness, the grapes were in excellent conditions and produced tasty and intense musts, full of flavor and freshness.

Analytical Characteristics

Alcohol (%): 12,5
Residual Sugar (g/dm³): 0,3
Total Acidity (g/l AT): 4,71
PH: 3,38



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