



ROMANEIRA

QUINTA DA ROMANEIRA Vintage 2004



SOIL Schist

GRAPE VARIETIES

Touriga Nacional (60%), Touriga Francesa (30%) and Tinto Cão (10%)

OENOLOGIST

António Agrellos

BOTTLE

0,75 l

LOGISTICS

6 bottles carton box

VINIFICATION

The grapes were trodden by foot and fermented in traditional granite 'lagares', where an intense maceration in order to obtain the best possible extraction is fundamental for a good final result.

AGEING

This wine aged 20 months in wooden barrels in the cellars of the Quinta before bottling. It should age in bottle for 10 to 15 years before attaining the complexity and bouquet characteristic of a Vintage.

BEST SERVED

Slightly chilled or at room temperature

Great purity and finesse. Lovely nose reminiscent of schistous rock after the rain. Mineral. Powerful but fresh at the same time.

VINTAGE CONDITIONS

The vintage 2004 is a good example of why we produce Port wine in the Douro Valley. At Romaneira the bud burst occurred first-March followed by a quick flowering in May due to high temperatures and lack of precipitation. The beginning of maturation occurred in the first week of July, still without any precipitation and with high temperatures. The maturation has been marked by a first period that preceded August 10th with very hot and dry weather. Then it has been slowed by cooler temperatures and strong rains in the second half of August. After this period, with a very hot September and again with the help of two days of rain, maturation exploded in the second half of the month to reach very high degrees in sugar content. The harvest took place on September 10th until the 29th with a glorious sun. In general terms, the health conditions of the vintage were excellent which has facilitated the sorting of the grapes, always necessary. The first testing's showed us extremely colourful wines, with complex aromas of wild flowers and matured red fruits.

TASTING NOTES

Great purity and finesse. Lovely nose reminiscent of schistous rock after the rain. Mineral. Powerful but fresh at the same time. Spicy nutmeg notes in the mouth, just entering into its evolution phase. Lovely to drink now.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,50
Residual Sugar (g/dm³): 82,7
Total Acidity (g/dm³): 4,82
PH: 3,65