ROMANEIRA

• 1757 •

QUINTA DA ROMANEIRA Touriga Nacional 2014

HARVEST: September 2014 **BOTTLED:** June 2016

AGEING: 14 months in french oak barrels of 225 liters

GRAPE VARIETIES: Touriga Nacional (100%)

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: The wine was vinified in our specially designed conical stainless steel temperature controlled vats, within a temperature range of 25/28 degrees Celsius.

ANALYTICAL CHARACTERISTICS
Alcohol (%): 13,50
Residual Sugar (g/dm3): 0,6
Total Acidity (g/l AT): 5,3
PH: 3,41

VINTAGE CONDITIONS: The heavy rainfall that we had in 2013/2104, well distributed throughout the year, reasonable temperatures in winter and a fresh month of August enabled the vines to maintain a healthy appearance, with lots of leaves throughout the cycle, which protected the grapes from the peaks of heat during the summer, safeguarding the health of the bunches. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar and acidity balance, ideal for making great Douro Wines.

TASTING NOTES: Delicate floral nose with notes of wild flowers and violets. Elegant, fresh, harmonious, well structured with silky tannins on the palate and a long fine finish.

OENOLOGIST: António Agrellos

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