



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Rosé 2019



HARVEST: September 2019

BOTTLED: April 2020

GRAPE VARIETIES: 50% Tinta Roriz, 50% Touriga Franca

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: Its pink colour results from the direct pressing of red grapes at a precise point of ripeness. A fermentation is followed in stainless steel vats at controlled temperatures for three weeks.

AGEING: The entire wine is aged in stainless steel tanks for a period of five months. No wood is used.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,00

Total Sugar (g/dm³): 0,6

Total Acidity (g/l AT): 4,5

PH: 3,5

VINTAGE CONDITIONS: In a general 2019 had significant oscillations of the monthly temperatures when compared to the same months of the previous years. The average monthly temperatures recorded were slightly lower than the previous years, especially in spring and summer. The grapes were in good health and the stress level was almost negligible. The year will certainly be marked by the natural acidity of the musts. The harvest started on the 7th of September with the whites and lasted two weeks.

TASTING NOTES: This wine presents bright and deep rosé colour. On the palate its structure on backed by intense red fruit aromas and flavors. A very integrated acidity propels the wine to a long and delicious aftertaste.