



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA Rosé 2018



HARVEST: September 2018

BOTTLED: April 2019

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

CLASSIFICATION: DOC Douro

SOIL: Schist

VINIFICATION: direct pressing of the grapes and fermentation in stainless steel vats with temperature controlled vats, within a temperature of 18 degrees Celsius.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 13,00

Total Sugar (g/dm³): 0,6

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

PH: 3,5

VINTAGE CONDITIONS: The viticultural year was uncharacteristic compared to the previous five years. It presented a cold and dry winter followed by a dry, cold and extremely rainy spring. After a cool and rainy start to the summer, the weather then turned very hot and dry. That extreme heat during the months of August and September caused some burning of fruit but did not prevent the crop from presenting itself in excellent sanitary conditions, with balanced levels of sugar and acid, light golden colour and intense floral and fruity aromas. The harvest for this wine began on the 58h of September until the 13th.