



ROMANEIRA

- 1757 -

## QUINTA DA ROMANEIRA FINE RUBY



**GRAPE VARIETIES:** Tinta Roriz, Touriga Franca and Tinta Barroca

**PROVENANCE:** Made 100% with grapes from vines classified "A" quality from Quinta da Romaneira, located in the heart of the Douro Valley.

**SOIL:** Schist

**FERMENTATION METHOD:** The grapes were trodden by foot and vinified in stainless steel "lagares" with temperature control between 25 and 28 degrees Celsius.

**AGEING:** In large wooden barrels ("Tonéis" and Balseiros") of old oak.

### ANALYTICAL CHARACTERISTICS

**Alcohol (%):** 19,5

**Total Sugar (g/dm<sup>3</sup>):** 80

**Total Acidity (g/l AT):** 4,3

**PH:** 3,69

**TASTING NOTES:** Vivacious ruby color. Intense aroma of red fruits and woodland flowers. In the mouth it is elegant and balanced, velvety with an agreeable and persistent finish.