



ROMANEIRA

- 1757 -

QUINTA DA ROMANEIRA FINE WHITE



GRAPE VARIETIES: Malvasia Fina, Gouveio, Códega and Rabigato.

PROVENANCE: 100% from the highest parcels of Quinta da Romaneira where the climate is cooler, very suitable for the production of white grapes.

SOIL: Schist

FERMENTATION METHOD: 50% pelicular maceration and 50% without pelicular maceration, in closed stainless steel vats with temperature controlled between 18 and 20°C.

AGEING: 50% in old oak barrels and 50% in stainless steel vats.

ANALYTICAL CHARACTERISTICS

Alcohol (%): 19,5

Total Sugar (g/dm³): 97

Total Acidity (g/l AT): 3,6

PH: 3,52

TASTING NOTES: A blend of wines aged in old wooden and stainless steel casks during 2 to 3 years. It has a yellow golden colour and fruity bouquet. In the mouth it is sweet, fine and unctuous, with a good balance and good aromatic persistence.