



Quinta da Romaneira

Fine Tawny



Soil
Schist

Average vine age
18 years old

Grape varieties
Tinta Roriz, Touriga Franca and Tinta Barroca

Oenologist
António Agrellos

Vinification
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.

Bottle
0,75 l

Logistics
6 bottles carton box

EAN Code
5605538000048
ITF
15605538000045
Boxes per pallet
100
Boxes per row
20
Box weight
8,5 Kg
Pallet weight
870 Kg

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

Tasting Notes
This is a carefully selected blend of elegant wines aged in barrel for five years. Its lightness and elegance come from having less color extraction due to shorter skin/juice contact at fermentation. It is more complex on the nose than the Ruby, showing youthful fruit with a raspberry character. On the palate It is medium sweet with a well-balanced fruit and richness.

Gastronomy/Drinking Suggestions
Drink it slightly chilled as an aperitif or at room temperature with a dessert.

Best served
Slightly chilled or at room temperature.

Analytical Characteristics
Alcohol (%): 19,50
Residual Sugar (g/dm³): <100,70
Total Acidity (g/l AT): 3,78
PH: 3,51

It is more complex on the nose than the Ruby, showing youthful fruit with a raspberry character. On the palate It is medium sweet with a well-balanced fruit and richness.