



QUINTA DO ROMEU Reserva Branco

REGION/ ORIGIN	Douro D.O.C.	WINEMAKER	Mafalda Magalhães
VINTAGE	2017	WINERY ESTABLISHED	1874
VARIETALS	Field Blend of Gouveio, Rabigato, Viosinho, Arinto	VINEYARD(S)	Certified organic estate
ALCOHOL	13%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel & Austrian oak Indigenous yeasts	SOIL TYPE	Shale, schist, quartz
AGING	10 months	ELEVATION	300 meters
BARREL TYPE/ YEARS IN USE	500L Austrian oak No toast	FARMING METHODS	Biodynamic Organic certified
FILTER/FINING	Bentonite	PRODUCTION	5,000 bottles
TOTAL SULFUR RS	62 mg/l .6 g/l	HARVEST	Mid August

'Wine is sunlight, held together by water.' – Galileo

Quinta do Romeu dates back to 1874 when Clemente Guimarães Menéres had the vision for his family to produce some of Portugal's greatest wines and olive oil. The family resides in the district of Bragança (in the northeast side of Portugal), and has a beautiful estate that sits in the most northern and eastern area of the Douro wine region. Their utter commitment to the harmony of their project is truly spectacular, as they seek balance between their crops, the environment, their people, and their economy, being 'aware of the feet on the ground and the divine in heaven.' Certified organic (since 1997) in their entire production (about 25 hectares of grapes, and 120 hectares of olives); conscious and practicing the benefits of zero additives to wine and minimal additions of sulfur; avoiding all international varietals and only focusing on the local indigenous grapes (where Tourgia Nacional in this area shows an intense floral component from the unique shale soils); Romeu is making some of the cleanest and most beautiful dry reds that we have found in Portugal.

The Menéres family has been producing Douro wines, hailing from 25 hectares of shale soil land on its estate, since 1874. They have been certified organic since 1997.

The 2017 *Quinta do Romeu Reserva Branco* is the estate's only white wine, made from a field blend of local white varietals, predominately Douro Gouveio Real, Rabigato, Viosinho, and Arinto. The grapes are hand-harvested and are placed into stainless steel tanks and 500 liter Austrian oak barrels, with natural yeasts for a co-fermentation. No malolactic is carried out, and the wine ages in these two vessels for 10 months with regular stirring of the lees, before being bottled. The finished wine has incredible intensity and complexity, with ripe tree fruit character and minerality on the nose, and a palate of expressive fruit and fresh persistence. This white is ideal for weighty white fish, firm sheep cheeses, and fried potatoes.