



QUINTA DO ROMEU

Atelier Branco de Maceração

REGION/ ORIGIN	Douro DOC	WINEMAKER	Mafalda Magalhães
VINTAGE	2019	WINERY ESTABLISHED	1874
VARIETALS	Rabigato & Arinto	VINEYARD(S)	Certified organic estate
ALCOHOL	12.5%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Open tank Indigenous yeasts	SOIL TYPE	Shale schist and Quartz
AGING	8 months	VINEYARD(S) ELEVATION	300m
VESSELS	Used 500L east EU oak	FARMING METHODS	Certified organic / biodynamic / sustainable
FILTER/FINING	None	HARVEST	September
TOTAL SULFUR RS	55 mg/L .6 g/L	PRODUCTION	1,300 bottles

Atelier is Quinta do Romeu's experimental range of wines, thus its name. Atelier is a place where an artist gets to be creative, exercising their free flow with their medium of choice – in this place, it is a cellar, with wine

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 Touriga 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.

Quinta do Romeu has been exploring the mineral character of Rabigato through cloudy fermentations at warmer temperatures. In this case, the 2019 Branco de Maceração had Rabigato fermented together with Arinto, looking for its citric acidity and freshness as a backbone. The grapes were hand-harvested and crushed (50% stems) to an open tank where the grapes fermented spontaneously on the skins without temperature control. After a vertical pressing, the wine aged shortly over the winter in used 500L barrels and after racking, was directly bottled by gravity. This way, enhancing the minerality with a slightly reductive environment inside the bottle. Although austere, the finished wine shows some hints of tropical fruit on the nose overcoming the skin contact character. Dangerously drinkable, and in the mouth it is very textured, quite wide, and with lovely structure. Don't over-chill.