



QUINTA DO ROMEU

Atelier Palhete

REGION/ ORIGIN	Douro DOC	WINEMAKER	Mafalda Magalhães
VINTAGE	2022	WINERY ESTABLISHED	1874
VARIETALS	80% Tinta Barroca, 20%: Gouveio, Arinto, Rabigato	VINEYARD(S)	Certified organic estate
ALCOHOL	11%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	5,000 liter granite lagares Indigenous yeasts	SOIL TYPE	Shale schist and Quartz
AGING	4 months (in steel)	VINEYARD(S) ELEVATION	300m
FILTER/FINING	None	FARMING METHODS	Certified organic / biodynamic / sustainable
TOTAL SULFUR RS	44 mg/L .8 g/L	HARVEST	September
		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 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 2022 *Atelier Palhete* is Romeu's tribute to the long tradition of making wine in Portugal where red grapes were often blended with white grapes for an easy style of drinking. This wine is a co-fermentation of 20% white grapes (mainly Gouveio, Arinto, and Rabigato) and 80% red grapes (mainly Tinta Barroca – and picked from the coolest spot in the vineyard near a stream and lots of trees), that is done in old granite lagars without any temperature control. After only 4 days, the wine went to a vertical press and then aged in stainless steel tanks over the winter for a gravity-led bottling without any fining or filtration. The resulting wine is low in extraction, low in alcohol, and wildly expressive and aromatic, meant for consuming easily and enjoying glass after glass. Raspberries, rose petals, and fresh thyme comes off on the nose, followed by a fresh and vivacious palate that leans toward red fruit and soft earthy spice, lively with acidity, and finishes with juicy freshness.