

Quinta do Romeu Branco Reserva

(Douro DOC)

Gouveio, Rabigato, Viosinho, Arinto



The Quinta do Romeu Reserva Branco is the estate's only white wine, made from a field blend of local white varieties, 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 selected yeasts for a co-fermentation. No malolactic is carried out, and the wine ages in these two vessels for 8 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.

Bon Vivant

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