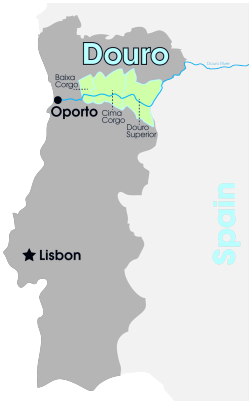

QUINTA DO ROMEU
Néctar Branco

REGION/ ORIGIN	Douro D.O.C.	WINEMAKER	João Menéres
VINTAGE	2022	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	Concrete & Austrian oak Indigenous yeasts	SOIL TYPE	Shale, schist, quartz
AGING	18 months	ELEVATION	300 meters
BARREL TYPE/ YEARS IN USE	1/5 in 500L Austrian oak 4/5 in breathable concrete	FARMING METHODS	Biodynamic Organic certified
FILTER/FINING	Bentonite	PRODUCTION	8,800 bottles
TOTAL SULFUR RS	92 mg/l 0 g/l	HARVEST	Late August

'Nothing is flat at Romeu. Neither landscape nor climate, neither people… nor aromas!' – João Meñeres

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.

The *2022 Quinta do Romeu Néctar Branco* is the estate's premier white wine, made from a field blend of local white varietals, predominately Gouveio,, Rabigato, Voisinho, and Arinto. The grapes are hand-harvested and directly pressed to a stainless steel tank where it went through a cold but natural decantation overnight. Following racking, the juice is placed into concrete and used 500 liter Austrian oak barrels, with natural yeasts for a co-fermentation. No malolactic is carried out, and the wine ages in these vessels for 11 months before blended together for a second winter in the cellar before bottling. 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.