



QUINTA DO ROMEU Reserva

REGION/ ORIGIN	Douro D.O.C.	WINEMAKER	Mafalda Magalhães
VINTAGE	2014	WINERY ESTABLISHED	1874
VARIETALS	60% Touriga Nacional, 25% Touriga Franca, 15% Sousão	VINEYARD(S)	Certified organic estate
ALCOHOL	13%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	5,000 liter granite lagares Indigenous yeasts	SOIL TYPE	Shale schist and Quartz
AGING	12 months	ELEVATION	300m
BARREL TYPE/ YEARS IN USE	500L Austrian oak 1 st to 4 th use	FARMING METHODS	Certified organic / biodynamic / sustainable
FILTER/FINING	Rough filter None	HARVEST	Early September
TOTAL SULFUR	84 mg/L		
RS	1.4 g/L		

'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 2014 *Quinta do Romeu Reserva* is the estate's top red wine coming from all organic and handpicked grapes (Tourgia Nacional, Touriga Franca, and Sausão). All grapes came into the cellar for manual selection and sorting, as the stalks were then completely removed and followed by a foot crushing in old granite lagares, with slow and natural yeast fermentation with all the grapes starting separately. After fermentation was complete, a bit of continued maceration took place to add extra color and flavor complexities. The first blending occurred when the wine was aged for a year in new and used Austrian oak barrels, and then a final blend before bottling this intense yet remarkably elegant red. Floral aromatics from the Touriga Nacional shine through first and foremost, with orange blossom and violets, followed by wild strawberries, raspberries, gooseberries, spice, and toast. A silky mouth feel is fully structured with gripping tannins, gorgeous fruit, fresh acidity, and lovely floral components. This wine will age for a long time to come, and will grace a dinner table wonderfully with its low alcohol, full figure, and exciting freshness.