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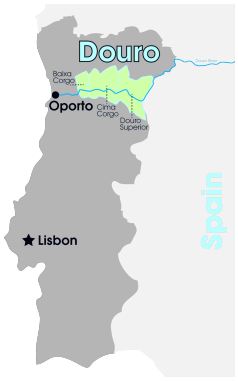

QUINTA DO ROMEU
Reserva

REGION/ ORIGIN	Douro D.O.C.	WINEMAKER	Mafalda Magalhães
VINTAGE	2020	WINERY ESTABLISHED	1874
VARIETALS	70% Touriga Nacional, 20% Touriga Francesa 10% Sousão	VINEYARD(S)	Certified organic estate
ALCOHOL	13%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	5,000 liter granite lagares Indigenous yeasts	SOIL TYPE	Shale schist and Quartz
AGING	12 months	ELEVATION	300m
VESSELS	2/3 in 4000L Austrian oak 1/3 in raw cement vat	FARMING METHODS	Certified organic / biodynamic / sustainable
FILTER/FINING	Rough filter None	HARVEST	Late September
TOTAL SULFUR RS	41 mg/L 0 g/L	PRODUCTION	9,700 bottles

'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 2020 Quinta do Romeu Reserva is a remarkably elegant red reflecting the wild and fresh aromas of the forest that surrounds the Quinta coming from all organic and handpicked grapes (Touriga Nacional, Touriga Francesa, and Sousão). All grapes came into the cellar for manual selection and sorting, as the stalks were then completely removed before a co-fermentation in old granite lagares, with slow and natural yeast. After vertical pressing, the wine aged for a year both in tonel (eastern European oak) and cement tank, followed by a second winter in stainless steel, 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.