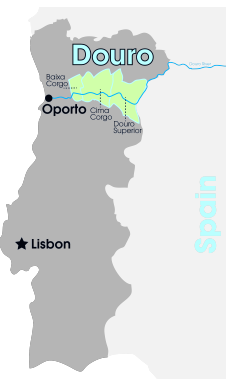




## QUINTA DO ROMEU Douro Rosado



REGION/ ORIGIN	Douro DOC	WINEMAKER	Mafalda Magalhães
VINTAGE	2019	WINERY ESTABLISHED	1874
VARIETALS	45% Tinta Roriz, 35% Touriga Nacional, 20% Tinta Cão	VINEYARD(S)	Certified organic estate
ALCOHOL	13%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Shale schist and Quartz
AGING	No oak aging	ELEVATION	300m
FILTER/FINING	Light filter Bentonite	FARMING METHODS	Certified organic / biodynamic / sustainable
TOTAL SULFUR RS	58 mg/L <1 g/L	HARVEST	September 6th

*Quinta do Romeu marks a departure from the monotony of the varieties most commonly used worldwide, using its own, local, and organically grown grapes.*

*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 varieties 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 2019 *Quinta do Romeu Douro Rosado* is an incredible example of a serious rosé, coming from a region that is known for mainly red wines. All organic and handpicked grapes of Tinta Roriz, Touriga Nacional, and Tinta Cão came into the cellar for manual selection and sorting. The stalks were completely removed and then a gentle crushing (direct press), with slow natural fermentation in stainless steel. The Touriga Nacional is the only variety that sees 6 hours on the skins to give color to the Rosado, as the others are pressed off the skins immediately and all were co-fermented together. The finished wine is light and fresh, yet full of expressive fruit, with spice and lovely texture. Truly great on the dining table, and a rosé to change any naysayer's mind.