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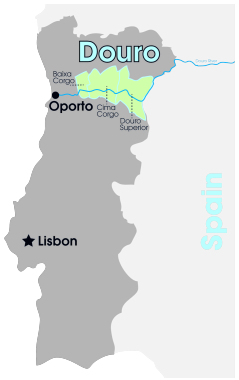

QUINTA DO ROMEU

Tinto

REGION/ ORIGIN	Douro DOC	WINEMAKER	Mafalda Magalhães
VINTAGE	2021	WINERY ESTABLISHED	1874
VARIETALS	50% Touriga Nacional, 50% Touriga Franca, Tinta Roriz, Sousão, & Tinto Cão	VINEYARD(S)	Certified organic estate
ALCOHOL	12.5%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	5,000 liter granite lagares Indigenous yeasts	SOIL TYPE	Shale schist
AGING	2 years in 10,000 liter cement tank	ELEVATION	300m
FILTER/FINING	Rough filtration No fining	FARMING METHODS	Certified organic / biodynamic / sustainable
TOTAL SULFUR	32 mg/L	HARVEST	Late September
RS	0 g/L		

'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 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 *Quinta do Romeu Tinto* is fresh style Douro red blend made from all organic and handpicked grapes (predominately Tourgia Nacional, Tinta Roriz, Tinto Cão, Touriga Franca, Alicante Bouschet and Sousão). All grapes come into the cellar for manual selection and sorting, as the stalks are then completely removed before a slow co-fermentation with natural yeast fermentation in big granite lagares. After 2 winters in large concrete vats, no fining and a very rough filtering takes place, and the finished wine full of expression and spice. Aromas are youthful and intense coming from the glass, loaded with red fruits and a beautiful floral character. Balanced acidity on the palate accompanied with fruity persistence and soft tannins, make for a very elegant and approachable young wine that is extremely versatile on the dinner table.