

`Prova Régia` Lisboa Arinto 2018

Bucelas, Portugal



PRODUCER

Quinta da Romeira has been producing wines since 1703 and is one of the most prestigious estates in the Bucelas appellation. The wines rose to popularity in early 19th century Britain when the Duke of Wellington developed a taste for the estate's wines during the Peninsula Wars and took them back to London as an offering to George IV. They soon gained a following, with celebrity fans including Charles Dickens and Lord Byron. The Quinta was bought by Sogrape in 2018. They have invested heavily in the estate, improving the viticulture and putting the talented Diogo Sepúlveda in charge of winemaking.

VINEYARDS

Located 15 miles north-east of Lisbon, the historic Bucelas appellation is protected from the worst of the Atlantic weather systems by hills to the west and benefits from the moderating influence of the wide estuary of the Tagus river to the east. This favourable mesoclimate, combined with clay-limestone soils on rolling hills, provides the perfect growing environment for Portugal's Arinto grape variety to ripen to perfection - accumulating great intensity of flavour whilst retaining a crisp natural acidity. With 75 hectares planted mainly with Arinto, Quinta da Romeira is purported to be the largest Arinto vineyard in the world.

VINTAGE

The 2018 vintage was characterised by high levels of rainfall and low temperatures at the beginning of the growing season. Temperatures rose significantly during a very dry August, but this heat was counteracted by cool nights and the grapes underwent an ideal slow ripening process, allowing them to develop precise flavours and aromatics whilst retaining a refreshing acidity.

VINIFICATION

Upon arrival at the Quinta da Romeira winery, the grapes were very carefully destemmed in order to preserve their character. They were then gently pressed in a pneumatic press and underwent a short pre-fermentation maceration on the skins to extract maximum aromatics. Fermentation took place in stainless-steel tanks between 16 and 18°C. Following fermentation, the wine was kept on its fine lees for three months with regular bâtonnage.

TASTING NOTES

Bright lemon in colour. On the nose, this wine boasts expressive notes of ripe peaches, nectarine and jasmine. On the palate, it is well balanced with crisp acidity and a refreshing finish.

Grape Varieties	100% Arinto/Pedernã
Winemaker	António Braga
Closure	Screwcap
ABV	12.5%
Residual Sugar	1.6g/L
Acidity	5.2g/L
Wine pH	3.3
Notes	Vegetarian