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|-----------------|----------------------------|
| Grape Varieties | <b>100% Arinto/Pedernã</b> |
| Winemaker       | <b>Diogo Sepúlveda</b>     |
| Closure         | <b>Natural Cork</b>        |
| ABV             | <b>12%</b>                 |
| Residual Sugar  | <b>4g/L</b>                |
| Acidity         | <b>7.6g/L</b>              |
| Wine pH         | <b>3</b>                   |
| Bottle Sizes    | <b>75cl</b>                |
| Notes           | <b>Vegetarian</b>          |

## 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 2021 vintage in Bucelas went particularly smoothly. Following several dry years, winter rains replenished much-needed water reserves in the soils. Dry and mild conditions during the spring provided good conditions for flowering and fruit set. Cooler than average temperatures (in the 32–35°C range) during the summer days followed by cool nights allowed the Arinto grapes to undergo a perfectly paced slow ripening and retain their vibrant natural acidity. The harvest at Quinta da Romeira began on 1st September and lasted a whole month. Diogo was delighted with the Arinto wines produced with "lots of texture, creaminess and presence in the mouth."

## VINIFICATION

Upon arrival at the winery, the hand harvested Arinto grapes were destemmed and gently pressed to yield a very clear must. The first fermentation took place in stainless-steel tanks at controlled temperatures to preserve the freshness of the grapes. Following the traditional Champagne method, the second fermentation took place in bottle and the wine was aged on the lees for nine months before the bottles were riddled and disgorged.

## TASTING NOTES

Pale lemon in colour. Pronounced aromas of fresh apple, white stone fruit and ripe lemon meld with notes of pastry and brioche on the nose. The wine is aromatic and balanced on the palate, with fine and persistent bubbles and a vibrant acidity that carries the well-defined flavours onto the crisp and harmonious finish.