

Quinta da Romeira,

`Morgado de Santa Catherina` Bucelas Arinto 2022

Bucelas, Portugal



Grape Varieties	100% Arinto/Pedernã
Winemaker	Diogo Sepúlveda
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1g/L
Acidity	6g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Vegetarian

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 2022 vintage in Bucelas was characterised by hot and dry conditions and yields were down in comparison to the previous year. The vintage began with a drier than average winter, followed by good weather in the spring which provided perfect conditions for budburst, flowering and fruit set. Though the summer was hotter and drier than usual, sea breezes provided some relief from the heat of the days. However, the vines did shut down briefly for a period at the end of the summer due to the drought conditions. Harvest at Quinta da Romeira began on 5th September and ended on 1st October. Diogo Sepúlveda was delighted with the quality of the grapes harvested with excellent natural acidity and remarkable freshness.

VINIFICATION

Grapes were sourced from plots in south-facing vineyards at Quinta da Romeira. Harvested manually with total destemming and soft-crushing carried out at low temperatures. Following fermentation, cold static decanting took place in stainless steel tanks and casks of French oak. The wine was aged for nine months in 225-litre, 500-litre, 1000-litre and 2000-litre French oak casks, which promote the wine's integration with the wood due to lees stirring. After this period, the final blend was made, bottled and aged in the bottle until consumption.

TASTING NOTES

Bright lemon in colour with green hints. On the nose, intense notes of stone fruit, ripe lemon and candied orange peel are married with subtle floral notes and toasty nuances from the oak ageing. The palate is broad and textured, balanced by a refreshing acidity that carries the intense flavours onto a long, supple finish.