



Grape Varieties	100% Arinto/Pedernã
Winemaker	Luís Cabral de Almeida
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	2g/L
Acidity	5.2g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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. Microzoning studies have identified 22 different soil types and there is a huge range of different exposures and altitudes on the estate.

VINTAGE

Luís Cabral de Almeida commented on the "excellent wines" of the 2023 Bucelas vintage (his first at Quinta da Romeira), describing the "delicious fruit" as showing the region's "natural acidity: truly lively and balanced". Production levels were higher compared to the dry 2022 vintage. Soils were well hydrated from the winter rains which, coupled with mild spring temperatures, allowed the vines to develop healthily. Meticulous work in the vineyards was carried out to keep diseases and pests at bay, as well as manage vegetation cover. Some rainfall in the summer helped the grapes to reach optimum levels of ripeness a little earlier than usual, with harvest beginning on 22nd August and concluding on 25th September.

VINIFICATION

Upon arrival at the Quinta da Romeira winery, the grapes were cooled, carefully destemmed, and gently pressed to preserve the delicate aromatics. Alcoholic fermentation was carried out in stainless steel tanks at controlled temperatures of 14-16°C. The wine was then aged on its lees for four months prior to bottling.

TASTING NOTES

Lemon yellow in colour. On the nose, this wine boasts expressive notes of ripe lemon and green apple with subtle jasmine nuances and a marked minerality. On the palate, it is well balanced with a broad texture from the lees ageing and a crisp acidity that carries the precise and elegant flavours onto the refreshing finish.