

Quinta da Romeyra,

`Morgado de Santa Catherina` Bucelas Arinto 2023

Bucelas, Portugal



QUINTA DA
ROMEYRA



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|-----------------|----------------------------|
| Grape Varieties | 100% Arinto/Pedernã |
| Winemaker | Luís Cabral Almeida |
| Closure | Natural Cork |
| ABV | 13% |
| Residual Sugar | 1g/L |
| Acidity | 6g/L |
| Wine pH | 3.3 |
| Bottle Sizes | 75cl |
| Notes | Vegetarian |

PRODUCER

Quinta da Romeyra (formerly Quinta da Romeira) is one of the most prestigious estates in the Bucelas appellation and has been associated with the Arinto grape variety since 1540. 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 the Guedes family in 2018. They invested heavily in the estate, improving the viticulture and placing the talented Luís Cabral de Almeida 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

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.

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 500-litre and 1200-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

Light golden in colour with green hints. On the nose, intense notes of stone fruit, lemon blossom 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.