



Grape Varieties	100% Arinto/Pedernã
Winemaker	Luís Cabral de Almeida
Closure	Agglomerated Cork
ABV	12%
Residual Sugar	1.5g/L
Acidity	5.5g/L
Wine pH	3.2
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 Romeyra 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

The 2024 vintage proved a challenging one, with high humidity in spring which led to an increase of disease pressure. Fortunately, the summer brought warmth and dry weather which allowed for good recovery, especially for the white grapes. September started with good conditions although there was some rain later in the month. Overall, a combination of good canopy management, and well considered picking times meant that despite a slight reduction in yield, the harvested grapes were of good quality, with high concentration and balanced acidity.

VINIFICATION

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

TASTING NOTES

Lemon yellow in colour. On the nose, this wine boasts ripe notes of ripe lemon and green apple with subtle jasmine nuances and marked minerality. On the palate, it is well balanced with a pleasant texture from the lees ageing, paired with good acidity, citrus notes and a refreshing finish.