



Grape Varieties	100% Arinto/Pedernã
Winemaker	Luís Cabral de Almeida
Closure	Natural Cork
ABV	12%
Residual Sugar	3g/L
Acidity	6.6g/L
Wine pH	3.1
Bottle Sizes	75cl
Notes	Sustainable, 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, historic Bucelas (Portugal's only exclusively white wine 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.

VINTAGE

Luís Cabral de Almeida commented on the "excellent wines" of the 2023 Bucelas vintage (his first at Quinta da Romeyra), 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 winery, the hand-harvested Arinto grapes were destemmed and gently pressed to obtain a very clear must. The first fermentation took place in stainless-steel tanks at controlled temperatures to preserve the freshness of the fruit. The second fermentation was carried out in the same bottle in which the wine was later released, in accordance with the traditional Champagne method. The wine was aged on the lees for a minimum of twelve months before riddling and disgorgement.

TASTING NOTES

Pale lemon in colour. Expressive aromas of fresh apple and white stone fruit are layered with subtle notes of brioche and nuts. The palate is lively and well-balanced, with fine, persistent bubbles and vibrant acidity. A delicate mineral note adds lift, carrying the defined fruit through onto a crisp, harmonious finish.