

DELIRARE

TINTO | IG LISBOA | 2019

REGION: Alguber – Óbidos – Lisboa

PRODUCER: Casa Romana Vini



Wine: blend made from our finest red grapes *Touriga Nacional*, *Castelão* and *Syrah*.

Soils: limestone-clay.

Vineyards: our vines were cultivated following sustainable practices and the production is certified by the Sustainable Production Standards ("*Normas de Produção Integrada*"). Regarding the soil, special attention is given to the fight against erosion and to the increase of organic matter content, preferring the non-mobilization of the soil and the application of natural origin manure. Currently, our vineyards are conducted in **Biological Production** mode.

Grapes: the grapes *Touriga Nacional* and *Castelão* were harvested from "*Vinha Todo-o-Mundo*" vineyards, with 0,54 ha, planted in 2012, and with a North-South (N-S) solar exposure, and from "*Vinha Celestina*", planted in 2014, with 1,49 ha and a E-W (East-West) solar exposure. The grape *Syrah* was harvested from "*Vinha Senhora das Virtudes*", with 0,8 ha and a North-South (N-S) solar exposure.

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Fermentation in small vats.

Finishing & Staging: 10 months in French oak barrels *Séguin Moreau*. Bottling, labeling and finishing performed in our cellar.

Tasting notes: intense ruby color, clean and deep aromas, with notes of small berries, with nuances of dark chocolate. Balanced mouth dominated by fine acidity and quality tannins well matched with acidity, providing a greasy finish and good persistence.

Total acidity: 5,43 gr/L PH: 3,47 Total sugar: 0,6 gr/L Alcohol: 13,5%

To serve: 15°C - 18°C