



NICOLAU ^{DE} ALMEIDA

RONFE'S HOUSE



João Nicolau de Almeida and his children are intrinsically connected to the Douro and Porto regions. However, they also have a strong bond with Minho (Portugal's northwest region), whose lightness seduces them, contrasting with the imposing and intense Douro. The idea of making a wine from this greener landscape was always part of long conversations.

José Rosas, João's grandfather and renowned jeweler from Porto, acquired the Ronfe's house and land in 1919, according to his wife's wish, Maria Antónia Ramos Pinto, as a holiday destination for his newly formed family. This noble property, dating back to the 12th century, and its house, an example of 18th-century Portuguese late baroque, needed serious restoration. José Rosas, a renaissance man and passionate about the arts, dedicated a large part of his adult life to restoring this house and creating its impressive gardens using some of the best artisans and architects of the time.

João spent long and unforgettable summers of his childhood at Ronfe. In a happy continuation of the family's history, today, João and his children in the context of Nicolau de Almeida, are committed to revitalizing its vineyards, located in the Minho, Vinho Verde wine region, more specifically Vale do Sousa, where the Trajadura variety stands out.

Thus, the wine is reborn under the name Ronfe, as well as its label, registered and created in 1935 by João's grandfather. A wine full of history, with a very particular *terroir* inserted in a sublime landscape and architectural environment.



RONFE 2023



Variety

Trajadura.

Viticultural Year

The year 2023 was a rainy year with higher temperatures than usual, including during Autumn and Winter, continuing to Spring and Summer. It was thus a laborious year of viticulture, but with good results and balanced maturation. The harvest began on September 13th.

Vinification

The grapes were harvested manually and transported to the winery in 20kg boxes. After pre pellicular maceration, the grapes were pressed and fermented in 600 litter barrels and in a cement vat, with fine lees. After alcoholic fermentation, the wine went through malolactic fermentation and was aged in the same barrels and cement vats with fine lees, using *batonnage*. It was bottled in June 2024.

Tasting Notes

Intense citrine color with a golden, lively and crystalline background. We chose the Trajadura variety because it is not very acidic or aggressive. It has an aromatic base of fruits such as apple, pear and peach. The mouth is soft, full, with excellent balance, round and mature. In the end, it leaves a great freshness in the mouth, making it ideal to take as an aperitif or to accompany fish or seafood. We would say that it is a typical transitional wine with good aging capacity.

Technical Information

Vinhos Verdes Wine Region, Sub-region Sousa / Vineyards Altitude 200-300m / Vine Training Double Cordon / Vineyards Exposition Southwest / Alcohol 12,5% / Residual Sugar < 2g/L
Production 4.043 Bottles 0,75cl