



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.





NICOLAU<sup>DE</sup> ALMEIDA

## RONFE 2024



### Variety

Trajadura.

### Viticultural Year

During the vegetative rest period—autumn and winter—both temperatures and rainfall were higher than usual. The same was observed in spring and summer. However, the harvest period was hot and dry, resulting in a year of good productivity, high quality, and healthy grapes with great balance. The grape ripening process went well. The harvest began on September 6th.

### 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 liter 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

Trajadura variety stands out distinctly from all other grape varieties in the region. It has a powerful structure that balances perfectly with a fine, elegant, and mineral acidity. It is not aggressive, offering a freshness marked by clear harmony. The color is citrusy, and on the first scent, one notices its intensity with a touch of richness—yet light, smooth, fruity, and fresh. As it evolves in the glass, it gradually reveals numerous delicate aromas, starting with resinous notes. These are followed by a range of floral scents such as rose, jasmine, vine flower, and others. On the palate, it delivers a sensation of body and fruit—peach, banana—and a burst of crystalline acidity. In the finish, all these aromatic nuances slowly fade, leaving behind a lingering sense of aromatic freshness. A white wine that suits both summer and winter.

### 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 4.824 Bottles 0,75cl