

REAL OLD COMPANY

Quinta de Cidrô Arinto 2023

Douro DOC



Quinta de Cidrô

Located in São João da Pesqueira, one of the best known wine production areas in the Douro, Quinta de Cidrô has become a model of wine experimentation for the entire region. On virgin land, state-of-the-art technology was used to plant the best grape varieties, over an area that exceeds 150 ha. In this privileged location, some international grape varieties coexist pleasantly with the grape varieties of the region. Chardonnay, Sauvignon Blanc, Viognier, Pinot Noir and the noble adaptable Cabernet Sauvignon are some of the international varieties that manifest their best characteristics here, when combined with the enormous oenological capacity provided by Real Companhia Velha.

Arinto is one of the most emblematic white grape varieties in the entire country. With a notable presence in the Douro region, it found in the plateaus of the region the perfect conditions for its maturation. Although it is a variety most often used in blends as it is especially known for its high acidity and fresh and mineral character, at Quinta de Cidrô, Arinto combines the freshness and tension that is so characteristic of it with a complex and deep profile, very typical of the wines of this Quinta.

The Year 2023

2023 proved to be another atypical year in the Douro region. After one of the hottest and driest wine years in history (2022), the 2023 campaign benefited from a significant increase in rainfall with values reaching 645mm, well above the average for the region (547mm). This is considered a rainy but hot year, with average temperatures exceeding the usual values. The winter was cold and rainy, delaying bud break by about 10 days, followed by a warm spring, with frequent rainy days promoting the anticipation of flowering and increasing the risk of vine diseases. The end of spring/beginning of summer was hot and dry, but the nights were cool, allowing a good ripening of the grapes and excellent vegetative vigor – prospect of a good winemaking year – with *veraison* taking place in mid-July, about 8 days before the usual period. The extreme heat in early August brought forward the harvest of some white grape varieties and some earlier red grape varieties. Between the last week of August and the end of the first half of September, the harvest continued at a good pace with good levels of ripeness. The second week of September was marked by many days of rain, which continued through winter. The 2023 wines are very aromatic and balanced, with good structure and soft tannins.

Winemaking and Ageing

The grapes are harvested by hand and transported to the winery in 20kg boxes. After going through a manual sorting process, the bunches are destemmed, and the grapes are pressed in a pneumatic press. After a 24-hour decantation, the alcoholic fermentation of the must follows in stainless steel vats at 14-16°C. 80% of Arinto aged in barrels (20% new wood) and a wood vat, both made of French oak for a period of 8 months in contact with fine lees on the *batonage method*, while 20% aged in stainless steel until the execution of the batch and bottling.

Tasting Notes

An Arinto of great aromatic freshness, with a very delicate fruit profile, and its nose is mainly evidenced by a mineral character very typical of the variety. Notes of white fruit, like green plum that combine perfectly with hints of flint, smoke and chipped stone, and toasted nuances of a well-integrated wood. In the tasting it is very fresh, tense and vinbring, with flavors that can be guessed on the nose. It finishes very long, with its very lively and persistent acidity.

Pairing suggestion

Grilled sea fish, Gomes Sá style cod and poultry. As a vegetarian suggestion, dishes based on broad beans or beans.

Technical

Origin: Douro Demarcated Region
Classification: Douro DOC

Grape Varieties: Arinto
Production: 2.700 bottles (75cl)
Soil Type: Shale
Age of the vines: 4 years
Altitude (m): 550-600m
Vineyard management: Simple Guyot

Harvest method: Manual
Harvest period: August and September

Alcohol: 12°
Total Acidity: 7.4 g/l
Total Sugars: 0.9 g/L

Type: White
Year: 2023

Malolactic: No
Fermentation: Stainless steel tank
Ageing: 8 months in used French oak barrels and casks.

pH: 3.32
Volatile Acidity: 0.32 g/L
SO2 total: 81 mg/L
Free SO2 in filling: 25 mg/L
ALLERGENS: Contains sulfites

Storage: Store horizontally, in a cool place (16°C) and without light
Serving Temperature: 8-10°C
Suitable for vegans: Yes

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