

# REAL COMPANHIA VELHA

## Quinta de Cidrô Gouveio 2023

### Vinho Regional Duriense



#### Quinta de Cidrô

Quinta de Cidrô is located at São João da Pesqueira, which is one of the most highly regarded areas of Douro Valley. Throughout the last 20 years, Cidrô has been transformed into an experimental-model vineyard for the entire region. In virgin soils, cutting edge techniques were employed to plant 150 ha of the best varieties, creating one of the largest surfaces of single vineyard in the entire Douro Region. In the most privileged location, international varieties perform equally well as the local grapes. Chardonnay, Sauvignon Blanc, Viognier, Pinot Noir, and the adaptable Cabernet Sauvignon are some of the foreign varieties that here express their best qualities when vinified by the extensive winemaking know-how present at the Company.

Gouveio is one of the best-known grapes in the Douro, although rarely seen as a single-varietal wine. This noble variety, branded by its low yielding and sensitivity to a hot climate, enjoys the cool terroir of Quinta de Cidrô enabling it to excel for its excellent texture on the palate, rich minerality and mouth-watering acidity. We seek an early harvest for this Gouveio, in order to preserve its fresh and balanced character.

#### The Year 2023

Following on of the hottest and driest year in history (2022), the 2023 campaign showed an increase of 14% in precipitation, considering 654mm of rainfall in comparison to the region's average of 547mm. It was considered a wet year, yet a warm one too, with average temperatures exceeding usual rates. Winter was cold and rainy, delaying the budburst by almost 10 days. Spring followed with warm days and high, consistent rainfall, promoting anticipation in the flowering and fruit-setting stages – increasing problems pest control. The end of spring/beginning of summer was warm, promising a good harvest, with cool nights and no rainfall, allowing a good, steady ripening and vigorous leaf growth. Veraison came around 8 days earlier than usual, around mid July. Extreme heat in the beginning of August anticipated the harvest of some white grapes like Viosinho and Gouveio and early ripening red grapes like Bastardo and Rufete. By the end of August, the harvest reached a steady rate until mid September, with grapes like Touriga Nacional and Sousão reaching good maturity levels. The second half of September saw many days of rain, which followed on throughout the winter. The wines of 2023 are well balanced and aromatic, with good structure and mild elegant tannins.

#### Winemaking & ageing

Grapes are handpicked and transported to the winery in 20kg boxes. After going through a manual sorting process, the grapes are de-stemmed and crushed on a pneumatic press partially with inertization. After a 24h decanting process, the must is transferred to stainless steel vats where it begins the fermentation process at a 14-16°C. Halfway through the process, the wine is transferred to new and used barrels (225L) and foudre (3000L), both of French oak, where it finishes the fermentation. The wine then ages in the same vessels over lees for a period of 8 months with battonage twice a week, until bottled.

#### Tasting note

This Gouveio shows a very attractive citric yellow colour proposing a youthful character. On the nose, we get delicate notes of white plum, pear and dry sunflowers, in a very complex and fine bouquet. On the palate, it brings out its aromatic profile, together with a good juicy texture, but showing a good lean, mineral character and finishing off sharp and lingering.

#### Pairing suggestion

Oven roasted cod or fish. Medium cured cheeses. Vegetarian suggestion: Veggie quiche or summer quinoa.

#### Technical data

**Origin:** Região Demarcada do Douro  
**Classification:** Vinho Regional Duriense

**Grape varietal:** 100% Gouveio  
**Bottle type:** Schist  
**Production:** 12,000 bottles (75cl)  
**Age of vines:** 5 years  
**Altitude (m):** 550-600m  
**Vine training system:** Guyot

**Harvest method:** Manual  
**Harvest period:** August - September

**Alcohol content:** 13.5°  
**Total Acidity:** 5 g/L  
**Total sugars:** 0.75 g/L

**Type:** Dry White  
**Vintage:** 2023

**Malolactic fermentation:** Yes  
**Alcoholic fermentation:** Stainless steel tanks  
**Ageing:** 8 months in French oak barrels and foudre.  
**pH:** 3.33  
**Volatile acidity:** 0.3 g/L  
**Total SO<sub>2</sub>:** 99 mg/L  
**Free SO<sub>2</sub> at bottling:** 25 mg/L  
**Allergens:** Contains sulphites

**Cellar:** Lay bottles on its sides, in cool (16°C), dry place with no light.  
**Suggested service temperature:** 10-12°C  
**Suitable for vegans:** Yes

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