

REAL COMPANHIA VELHA QUINTA DE CIDRÔ ROSÉ

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| <i>Vinho</i> | Quinta de Cidrô |
| <i>Variety</i> | Touriga Nacional & Touriga Franca |
| <i>Year</i> | 2022 |
| <i>Region</i> | DOC Douro |
| <i>Country</i> | Portugal |
| <i>Production</i> | 4.2660 bottles (750ml) |

*Store bottles on their sides in a cool place (12°C to 14°C) away from direct light.
Serve at 8°C - 10°C. Enjoy this fresh and flavourful Rosé as an ideal companion to
Pizza, carpaccios and salads.*

Background Information

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.

The altitude of Quinta de Cidrô provides favourable conditions to produce fresh and aromatic red grapes ideal for the production of dry Rosé wines.

The Year 2022

It was a very difficult viticultural year, with one of the driest periods in history occurring throughout all seasons. The recorded annual precipitation (290mm) was less than half the regional average (650mm), which endangered the survival of several native plants. On the other hand, the dry conditions provided less favorable circumstances for the development of vine diseases and parasites. Bud break occurred in the last fortnight of March, while flowering took place earlier than usual, resulting in several cases of poor fruit set. "An atypical year of atypical ripening" - the intense climatic pressure led to forced and uncertain ripening, with grapes not reaching the usual sugar levels and resulting in grapes with very high pH. In R.C.V, the 2022 harvest began on August 8th and ended nearly 2 months later on October 6th.

Winemaking

Grapes are handpicked and transported to the winery in 40kg boxes. After going through a manual sorting process, the grapes are de-stemmed are crushed on a pneumatic press. After a 24h decanting process, the must is fermented in stainless steel vats, at a 14-16°C. The wine ages in the stainless steel vats until bottling.

Technical data

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| Alc./Vol.: | 13% |
| Total Acidity: | 4.48 g/l |
| PH: | 3.397 |

Tasting Notes

This delicate Rosé reveals great intensity of floral notes combined with raspberry and gooseberry aromas. Very refreshing and balanced with a good acidity, this wine finishes with a flavourful minerality and a velvety structure.

