

# REAL COMPANHIA VELHA

## Quinta das Carvalhas Branco 2023

### Douro DOC



#### Quinta das Carvalhas

Quinta das Carvalhas is one of the most emblematic and spectacular properties in the Douro Valley. Written references regarding this magnificent vineyard can be traced back to 1759, while its old vines, of post-philoxera plantation, are reaching the respectful age of one century. Enjoying a prominent position on the left bank of the Douro River, facing the village of Pinhão, it covers the whole of the hillside alongside the Douro river and occupies part of the slopes of the right bank of the tributary Torto River.

The Quinta das Carvalhas Branco was born in 2010 through an ambitious approach to the small parcels of white grapes located at one of Quinta das Carvalhas' highest spots, where the varieties Viosinho and Gouveio benefit from a higher altitude (400m) and cool breezes which are perfect for a good quality ripening of white grapes.

The presence of Viosinho offers the wine the structure, its generous character, as it is a grape known for its good capacity to interact with oak, while Gouveio presented the wine with the freshness, minerality, elegance and acidity.

#### The year 2023

2023 revealed to be another atypical vintage year in the Douro. 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 french barrels (550L) where it finishes the fermentation. The wine ages then ages in the same barrels over lees for a period of 6 months with battonage twice a week.

#### Tasting Note

A clean, bright, citric coloured Douro White, revealing on the nose, great complexity and aromatic intensity with delicate notes of orange blossom and apricot, which combine with hints of broken stone and dry flowers, allowing beautiful integration of its oaky nuances from its ageing in barrel. On the palate, we get excellent structure and texture, with its complex flavours matching its nose profile with good volume and immense freshness and acidity which ensure its lingering aftertaste.

#### Pairing suggestion

Salted Cod, grilled seabass, seafood rice and sweet and sour pork. Traditional Serra da Estrela and azorian São Jorge cheeses or an Italian Talleggio. As a vegetarian suggestion, an espargus risotto.

#### Technical Data

**Origin:** Região Demarcada do Douro  
**Classification:** Douro DOC

**Grape varieties:** 60% Viosinho & 40% Gouveio  
**Bottles produced:** 15.000 bottles (75cl)

**Soil type:** Schist  
**Age of vines:** 25 - 40 years  
**Altitude (m):** 450m  
**Vine training system:** Royat - Unilateral cordon

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

**Alcohol content:** 13°  
**Total acidity:** 5,9 g/L  
**Total sugars:** 0,6 g/L

**Wine type:** Dry white  
**Year:** 2023

**Malolactic fermentation:** No  
**Alcoholic fermentation:** Stainless steel tanks  
**Ageing:** 6 months in new and used french oak barrels (500L).

**pH:** 3,14  
**Volatile acidity:** 0,3 g/L  
**Total SO2:** 73 mg/L  
**Free SO2 at bottling:** 25 mg/L  
**Allergens:** Contains sulphites

**Cellaring:** Store bottles on their sides, in a cool (16°C), dry place and away from direct light.

**Service temperature:** 10-12°C  
**Suitable for vegans:** Yes