

REAL COMPANHIA VELHA

Quinta das Carvalhas Reserva 2021

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 Reserva represents the classic and original style of this Estate, by encompassing the various aspects of a terroir that is rich in diversity and with vineyards planted on both the northern and southern quadrants. This wine was born to portray the Estate's history and tradition in the Douro DOC production by the hand of Pedro Silva Reis and his Fine Wine Division. Today, while we seek to innovate and rediscover old grape varieties, it is the classic Douro blends that emphasise our identity and respect for the terroir. It is the old vines planted on the north quadrant that ensure the structure, complexity and depth in this wine, while southern facing vineyards of Touriga Nacional offer its roundness and lush character.

The Year 2021

The viticultural year was characterised by some climatic fluctuations, this being considered a normal and dry year. At the beginning of the vegetative cycle, there was a moderate to slight advance in comparison to the average of recent years, with bud-break occurring in early March and flowering in mid-May. There was an outbreak of mildew at a later stage of the cycle, requiring increased attention. The harvest took place very close to the average date, starting at the end of August - with the picking of white grape varieties - and ending in the first half of October. When compared to recent years, 2021 is considered to have been a long, fresh and rainy harvest. Due to the favourable weather conditions throughout the harvest, the quantity of grapes harvested was higher than the average of recent years. The wines are of good quality, fresher and slightly less alcoholic than typical styles.

Winemaking & Ageing

Grapes are handpicked and transported to the winery in 20kg boxes. After being manually sorted, the grapes of field blends, originating from old vines, are destemmed and slightly crushed before being transferred to a traditional granite *lagar* where they are foot trodden throughout the fermentation process. Grapes from the Touriga Nacional variety are equally de-stemmed and crushed before moving into the fermentation tank. The must is fermented at a 24-26°C. The wine ages in new (20%) and used (80%) french oak barrels for a period of 12 months before bottling.

Tasting Note

Shows a beautiful and deep ruby colour while on the nose we get fresh and intense varietal notes of ripe red berries, wild berries and herbs combined with delicate hints of oak, offering immense complexity and character. Full-bodied yet very freshly flavoured and balanced, with its north-facing character showing through flavours of wild berries and some cool earthiness. Finishes off long and lingering, with layers of flavours unveiling as you taste.

Pairing suggestion

Game dishes, red meat, strong sauces with mountain spices. Vegetarian suggestion: mushrooms, espargus and lentils.

Technical Data

Origin: Região Demarcada do Douro

Classification: Douro DOC

Grape varieties: Old Vines Field Blend & Touriga Nacional

Bottles produced: 16.530 bottles (75cl)

Soil type: Schist

Age of vines: Old vines with ages between 70-90 years & Touriga Nacional with 20 - 30 years.

Altitude (m): 200m-400m

Vine training system: Guyot - vase pruning & Royat - Unilateral cordon

Harvest method: Manual

Harvest period: Setembro

Alcoholic Content: 14°

Total Acidity: 5,1 g/L

Total sugar: 0,84 g/L

Wine type: Dry red

Vintage year: 2021

Malolactic fermentation: Yes

Alcoholic fermentation: Granit "lagars" & stainless steel tanks

Ageing: 12 month in new (20%) and used (80%) french oak barrels.

pH: 3,61

Volatile acidity: 0,6 g/L

Total SO₂: 99 mg/L

Free SO₂ at bottling: 35 mg/L

Allergens: Contém sulfitos

Cellaring: Lay bottles on its sides, in cool (16°C), dry place with no light.

Service temperature: 16°C

Suitable for vegans: Yes

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