

REAL COMPANHIA VELHA

Quinta das Carvalhas Tinta Francisca

Douro DOC 2020



Quinta das Carvalhas & Tinta Francisca

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.

Tinta Francisca is a widely present grape variety within the Douro's Oldest Vines. After conducting a profound study, we have developed a recovery program in order to produce a high quality wine from this noble variety that was almost in extinction. Recognised for its low level of yield, Tinta Francisca reveals a long cycle with late maturation, a small bundle which in some ways has its resemblance to Pinot Noir, its medium to high vegetative vigor, and having distinguished itself in a landscape for its intensely shiny green leaves. We were attracted to produce from this variety a new style of Douro Red, very aromatic, medium-bodied, extremely elegant yet with great intensity. We found Carvalhas Tinta Francisca to be a new style Douro, made with a very old grape varietal.

The Year 2020

The year 2020 was marked by great climatic instability during winter and spring, with higher temperatures than average for the region and lower levels of rainfall than usual for the winter period. The heavy rainfall that occurred during March and April provoked an advance to the vegetative cycle of about two weeks, followed by a strong wave of vine disease (mostly mildew), which generated weak blossoming and thus lower yields in comparison to the average of the last few years. Summer was excessively hot, with many cases of sunburnt grapes from vineyards located at lower quotas or with southern and west sun exposure. The harvest began early, in comparison to the last few years, as the first grapes were picked on the 3rd week of August. Although the many difficulties faced during 2020, the wines responded very well, with beautifully expressive fruit, and very elegant structure.

Winemaking & ageing

Grapes are handpicked and transported to the winery in 20kg boxes. After being manually sorted, the grapes are de-stemmed and slightly crushed before moving into the fermentation vat. The must is fermented in stainless steel vats, at a 24-26°C. The wine ages in used french oak barrels for a period of 12 months before bottling.

Tasting note

An original and characterful Douro red with a beautiful garnet colour, revealing and intense a very fine nose profile with notes of wild berries, fresh berry fruit and light green nuances, offering complexity and finesse. Intense and ample in flavour, with lush, vibrant tannins, yet very elegant and with a long lingering finish.

Pairing suggestions

Pairs nicely with game dishes such as partridge, pheasant and duck. Roasted turkey and light sautéed pastas. A vegetarian suggestion would be dishes based on cauliflower, truffle and mushrooms.

Technical Data

Origin: Região Demarcada do Douro

Classification: Douro DOC

Grape varietal: 100% Tinta Francisca

Bottles produced: 1,660 bottles (75cl)

Soil type: Schist

Age of vines: 23 years

Altitude (m): 250m

Vine training system: Royat – Unilateral Cordon

Harvest method: Manual

Harvest period: September

Alcohol content: 13°

Total Acidity: 5 g/L

Total sugars: 0.90 g/L

Wine Type: Dry Red

Vintage: 2020

Malolactic fermentation: Yes

Alcoholic fermentation: Stainless steel tank

Ageing: 12 months in used french oak barrels.

pH: 3.57

Volatile acidity: 0.7 g/L

Total SO2: 130 mg/L

Free SO2 at bottling: 37 mg/L

Allergens: Contains sulphites

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

Suggested service temperature: 16°C

Suitable for vegans: Yes