



REAL COMPANHIA VELHA

Quinta das Carvalhas Vinhas Velhas

Douro DOC 2020

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-phyloxera 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 Old Vines that origin this Quinta das Carvalhas Vinhas Velhas are a post-phyloxera plantation, which have reached the respectful age of a century old. These old vineyards are of north facing sun exposure and contain around 20 different indigenous grape varieties per plot, grown in a Field Blend concept, offering this red with immense complexity, power and depth.

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 mildium), 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

The harvest for this unique wine involves a very rigorous and complex selection of grapes handpicked from the oldest vines of Quinta das Carvalhas. The winemaker and the viticulture manager lead a small group of people that only pick the grapes that taste and look matured at its best. The grapes are taken to the winery in 20 kgs boxes and transferred to a tradition granite lagar where they are foot trodden throughout the fermentation process. Lagars are still crucial to making a great wine due to its wide - yet low in height - format, allowing a permanent contact of the skins with the juice resulting in a soft natural extraction. This process results in wines of very fine aroma with great complexity and a huge structure reflected by the high quality of its tannins. Ageing takes place in French oak *barrisques* (being 20% new oak) for a period of 12 months in our cellars at controlled temperature.

Tasting Note

Carvalhas represents the very best of what can be produced in this historical vineyard. A powerful and complex wine that shows the intensity and depth of the old vines yet at the same time showing freshness and balance - a typical characteristic of north facing vineyards. On the nose we're enticed by its forest-like bouquet with aromas of black fruit, mountain herbs, spices and wet earth which combine beautifully with very delicate hints of vanilla from its ageing in barrel. On the palate it shows excellent structure with various layers of flavours in a deep, concentrated style. It is elegant, with firm yet round tannins and a refreshing acidity offering a long lingering finish.

Pairing suggestion

Typical string dishes such as slow-cooked wild boar, or a more refined cuisine such as sous-vide lamb or dry-aged beef. As a vegetarian pairing, we suggest

Technical data

Origin: Região Demarcada do Douro
Classification: Douro DOC

Grape varieties: Old Vines Field Blend
Bottles produced: 8,600 bottles (75cl)

Soil type: Schist
Age of vines: 100 years +
Altitude (m): 200-300m
Vine training system: Guyot - Vase pruning

Harvest method: Manual
Harvest period: September

Alcohol content: 14.5°
Total Acidity: 5.2 g/L
Total sugars: 0.66 g/L

Type: Dry Red
Vintage year: 2020

Malolactic fermentation: Yes
Alcoholic fermentation: Granit lagars
Ageing: 12 months in new (20%) and used (80%) french oak barrels.

pH: 3.63
Volatile acidity: 0.8 g/L
Total SO₂: 98 mg/L
Free SO₂ at bottling: 34 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