

REAL COMPANHIA VELHA CARVALHAS TINTA FRANCISCA

<i>Wine</i>	Carvalhas Tinta Francisca
<i>Variety</i>	Tinta Francisca
<i>Year</i>	2015
<i>Region</i>	Douro
<i>Country</i>	Portugal
<i>Production</i>	3.586 bottles (750ml)



*Store bottles on their sides, away from any light, in a cool, dry place (16°C). Serve at 14°C-16°C.
An ideal partner for white meat dishes and white truffle.*

Quinta das Carvalhas

Quinta das Carvalhas is the most emblematic and spectacular property in the Douro Valley. Written references regarding this magnificent vineyard can be traced back to 1759. Enjoying a prominent position on the left bank of the Douro river, in Pinhão, the estate covers the entire hillside facing 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 bunch which in some ways has 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 2015

2015 was mainly characterized by its irregular climatic conditions, starting with a cold, dry winter, followed by a hot and unusually dry spring and summer. The main highlights of this campaign were the low precipitation levels during most of the vegetative cycle as well as the high temperatures registered between June & July. These conditions caused an advance in the vegetative cycle of about two weeks according to average results for the region. On a phytosanitary approach, diseases and plagues had very little impact on the quality and quantity of grapes this year. In consideration to the previous 10 years, 2015 showed the best results in terms of a phytosanitary evaluation for the overall harvest. 2015 was yet another great year for the Douro, revealing complex, structured and powerful Reds.

Winemaking and ageing

Fermentation occurs in small stainless steel vats with very little extraction always at a controlled low temperature. The wine then ages in ~~used french oak barriques~~ for a period of 12 months.

Technical information

Alc./Vol.:	13.5%
Total Acidity:	5.10 g/l
pH:	3.66

Tasting Notes

Freshness and intensity on its aromatic character with notes of wild berries and light green nuances, creating a notable complexity and a very original style. Intense in flavour, yet very elegant; finishing long, fresh and smooth.