

REAL COMPANHIA VELHA CARVALHAS VINHAS VELHAS

<i>Wine</i>	Carvalhas Vinhas Velhas Tinto
<i>Variety</i>	Old Vines Field Blend
<i>Year</i>	2017
<i>Region</i>	Douro
<i>Country</i>	Portugal
<i>Production</i>	20.000 bottles (750ml)

Store bottles on their sides in a cool place away from direct light. Serve at 18°C. This unique and powerful Douro Red is recommended for special gastronomic occasions.



Quinta das Carvalhas

Quinta das Carvalhas is the most emblematic and spectacular property in the Douro Valley. Written references about this magnificent vineyard can be traced back to 1759, 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, in Pinhão, it covers the whole of the hillside facing the Douro river and occupies part of the slopes of the right bank of the tributary Torto River.

Carvalhas' old vines, the origin of this superb Douro red, are a post-phylloxera plantation, which have reached the respectful age of a century old. This old vineyard contains around 20 different indigenous grape varieties, grown in the Field Blend concept.

The Year 2017

The year 2017 was essentially characterized by a significantly atypical climate, having this been an extremely hot and dry year all round. Sprouting occurred prematurely, followed by a big advance in the vegetative cycle up until the harvest, due to a continuous evolution in climate conditions. The long absence of precipitation alongside very high temperatures caused meaningful hydric and thermal stress, resulting in one of the earliest harvest campaigns in Douro history, beginning in mid August with a three week advance in comparison to usual timings. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds and remarkable Ports.

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/variety that taste and look matured at its best.

The grapes are foot-treaded in the traditional granite *lagar* which due to its wide yet low in height format, allows a permanent contact of the skins with the juice resulting in a soft natural extraction bringing along very fine aromas with great complexity and a huge structure reflected by the high quality of tannins.

Ageing takes place in French oak *barriques* (being 50% new) for a period of 18 months in cellars with controlled temperature.

Technical Information

Alc./Vol.:	14%
Total Acidity:	5.4 g/l
pH:	3.72

Tasting Notes

Carvalhas represents the very best of what can be produced in this historical vineyard. Exuberant and powerful, at the same time showing complexity and elegance, this wine produced in limited quantities reveals concentration and depth, characteristic of the very low yield provided by the old vines. The northern exposition of the parcel, brings freshness and balance. Aromas of black and red fruit are evident, along with spices and herbal notes. A majestic wine with various layers of flavours and a long and memorable finish.

REAL COMPANHIA VELHA

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