

# REAL COMPANHIA VELHA EVEL RESERVA TINTO

<i>Wine</i>	Evel Reserva
<i>Varieties</i>	Old Vines Field Blend, Touriga Nacional & Touriga Franca
<i>Year</i>	2018
<i>Apellation</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	27.200 bottles (750ml)

*Store bottles on their sides in a cool place (16°C to 18°C) away from direct light. Serve at 18°C. Enjoy this powerful wine, as an accompaniment to strong flavoured meat and game dishes.*

## *Evel Reserva*

On a top quality basis in Real Companhia Velha's range of wines, for many years, Evel Reserva has earned a solid reputation. This prestigious Evel Reserva reveals itself as a true top-range wine and reflects a vanguard enological investigation, allied to a criterious selection of some of the best vine parcels in the company. Having aged in French oak for a period of 12 months, with a significant percentage of new oak, this potent yet elegant Douro red unveils all the characteristics of a Reserva wine.

## *The Year 2018*

The year 2018 revealed to be an unusual campaign on a climatic point of view, and in comparison to the last 5 years. Blossoming was late, as the vines evolved well in terms of vegetative development due to the availability of water that allowed the recovery of plant vigor in the vineyard after suffering from hydric stress in 2017. Climatic conditions throughout spring affected the sanitary management of the vines, as mildium developed strongly due to high humidity. The harvest began on the first weeks of September. The occurrence of phytosanitary pressure due to excessive heat and the dehydration of some parcels, both had significant impact on production, with a decrease of 7% in total production in relation to the previous year, and 14% when compared to the last 5 years. Nevertheless, this year's harvest provided wines of superb quality, with good levels of acidity and phenolic composts.

## *Winemaking and ageing*

Fermentation and maceration for this wine occurs on stainless steel tanks at controlled temperature. 100% of the wine ages in French oak barriques, for which 20% in new oak.

### *Technical Information:*

Alc./Vol.:	14%
Total Acidity:	5.6 g/l
PH:	3.65

## *Tasting Notes*

Beautiful and intense ruby colour, with powerfull varietal aromas of mature red fruit successfully integrated with vanilla nuances, from ageing in oak. A very full bodied wine, harmonious and round with flavours of black fruit. A very long and velvety finish crowned by an excellent acidity.

