

REAL COMPANHIA VELHA

EVEL TINTO



<i>Wine</i>	Evel
<i>Varieties</i>	Touriga Nacional, Touriga Franca & Tinta Roriz
<i>Vintage</i>	2017
<i>Appellation</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	320.000 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 superb wine, made from our excellent vines, ready to drink, yet with potential to age for 2 to 3 years after bottling: Ideal accompaniment to meats, pastas and cheeses.

Evel

On a classic quality basis in the Real Companhia Velha's range of wines, for many years Evel has earned a solid reputation. Its wines are produced in the famous vineyards the company owns in Alijó, Vale do Tua and S. João da Pesqueira areas.

Those vineyards produce the finest red grapes in the region whose blends provide the distinctive flavour and character of Evel.

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

Fermentation and maceration take place in stainless steel tanks at a controlled temperature. The wine ages in oak vats for the period of 8 months in excellent natural ageing conditions.

Technical Information

Alc./Vol.:	13.5%
Acidez Total:	5.3 g/l
PH:	3.65

Tasting Notes

A young and bright wine with a profound red ruby colour and violet tints. Intense aromas of mature red berries and green tobacco, harmoniously integrated with vanilla, result of its ageing in oak. Medium-bodied, soft tannins and subtle oak, make this wine round, pleasant, well-structured and very persistent in its finish.