

REAL COMPANHIA VELHA

EVEL XXI CENTENÁRIO



| | |
|-------------------|--|
| <i>Wine</i> | Evel XXI Centenário |
| <i>Varieties</i> | Old Vines Field Blend, Touriga Nacional & Touriga Franca |
| <i>Year</i> | 2011 |
| <i>Region</i> | DOC Douro |
| <i>Country</i> | Portugal |
| <i>Production</i> | 3.200 bottles (750ml) |

Store bottles on their sides in a cool place away from direct light (16°C). To enjoy this powerful red at its maximum splendor serve at (16-18°C). An ideal partner for roasted meat dishes and game.

Evel XXI

Evel is one of the eldest and most charismatic wine brands in Portugal, having been registered in 1913.

Its name has no specific meaning, as it is a derivative of its anagram: Leve (light).

To celebrate the brand's 100th anniversary, we have selected a specific blend from our best parcels of Old Vines, Touriga Nacional and Touriga Franca, which originated a limited amount of 3.200 numbered bottles.

Year 2011

In 2011 the winter brought many wet days, which assisted the vines to resist the hot and dry summer that followed. As a result of a warm spring, the vines saw early blossom, allowing one of the earliest starts to harvest ever. However, two rainy days in the end of August were perfect for a cool-down of the berries, offering excellent conditions for the maturation process.

All these conditions originated the deep ripening of the grapes, which resulted in concentrated, expressive and high quality wines.

Winemaking and Ageing

For the Evel XXI Centenário, 50% of the wine ferments in traditional lagars, while the remaining 50% ferment in stainless steel vats, at controlled temperature. The wine then ages for 12 months in French oak *barrisques* at our cellars in Vila Nova de Gaia.

Technical Information:

| | |
|----------------|---------|
| Alc./Vol.: | 14.5% |
| Total Acidity: | 5.5 g/l |
| PH: | 3.54 |

Tasting Notes

A beautiful Douro Red, which impresses at first sight for its deep and intense colour demonstrating structure and youth. Reveals a great aromatic character, with generous notes of mature fruit and hints of herbs demonstrating complexity and nobility. Dense and full-bodied, its tannins are evident, yet they are smoothed but a subtle sweetness provided by its fruity flavours. A memorable wine, which can be enjoyed while young, nevertheless will reward patient cellaring.