

REAL COMPANHIA VELHA GRANDJÓ LATE HARVEST



<i>Wine</i>	GrandjÓ Late Harvest
<i>Variety</i>	Semillon
<i>Year</i>	2013
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	5,900 Half-Bottles (375ml)

Store bottles on their sides in a cool place (14°C) away from direct light. Serve at 12°C. Enjoy this delicious Botrytis Late Harvest as a partner for Foie Gras, Blue Cheese, Dijon Mustard Dressings and citric desserts.

GrandjÓ Late Harvest

Quinta do Casal da Granja is located in the high plateau of Alijó around the very small village called Granja de Alijó and has a significantly large vineyard surface (168 ha) benefitting from the cool and fresh breezes which optimize the oenological potential of white wines. The brand name GrandjÓ originates from the abbreviation of those two words (Granja de Alijó) and relates to the source of the grapes.

Some parcels of the estate enjoy a micro-climate conducive to morning mist (light fog) and humid late afternoons, which are ideal to develop Late Harvest wines. The Semillon grape has been known in Portugal as Boal, and it was believed to be an indigenous varietal until very recently when we discovered that Boal is actually Semillon. Since then Semillon has been classified as a DOC Douro varietal.

The GrandjÓ Late Harvest is produced from rigorous hand-selection of Semillon grapes affected by the fungus Botrytis Cinerea. A natural phenomenon known as the "noble-rot", results in the production of sweet wines with unctuous flavours and a long glycerol-like finish.

The Year 2013

The year 2013 began with a cold and rainy winter, especially during the months of January and March. March itself was the second month with most rainfall over the last 50 years, which conditioned the completion of some cultural tasks on the vine during that period. Although faced by the cold weather, the blossoming occurred during the expected period (end of March). In the following 3 months, we came across large temperature oscillations, which influenced the vine's cycle- flowering occurred during a period of climatic instability; nevertheless most grape varieties were not affected in terms of blossoming. By the end of June, it was verified a delay in the vegetative cycle of 10 to 15 days in comparison to the average of past years. Colour began to show on the grapes during the last 10 days of July, resulting in a delay in harvest.

The year 2013 offered good production levels in which the climatic conditions contributed to the production of mature, yet fresh, aromatic and excellent quality whites.

Winemaking and Maturation

The grapes are crushed in a pneumatic press. Fermentation takes place in stainless steel tanks, and the process is interrupted through a sudden decrease in temperature to keep natural residual sugar. Ageing for 50% of the wine takes place in French and American oak *barriques* for 12 months, being 30% new oak. The remaining wine (50%) is kept in stainless steel until the final blend.

Technical data

Alc./Vol.:	12%
Total acidity:	7.84 g/l
PH:	3.52
Residual Sugars	135 g/l

Tasting Notes

A bright golden coloured Botrytis wine with complex aromas of ripe tropical fruits, peach, apricot and honey, with hints of vanilla from the partial barrel ageing. A huge wine with a delicate sweetness laced with unctuous flavours and a long finish balanced by a lively acidity.

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Rua Azevedo Magalhães, 314 4430 Vila Nova de Gaia Portugal

tel: +351 223 775 100 fax: +351 223 775 190

www.realcompanhiavelha.pt