

REAL COMPANHIA VELHA QUINTA DOS ACIPRESTES



| | |
|-----------------------|---|
| <i>Wine Varieties</i> | Quinta dos Aciprestes Field Blend of Tinta Barroca, Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão & Tinta Amarela |
| <i>Vintage</i> | 2018 |
| <i>Appellation</i> | DOC Douro |
| <i>Country</i> | Portugal |
| <i>Production</i> | 100.000 bottles (750ml) |

Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 16-18°C. This superb wine is ready to drink, yet has potential to age in bottle. An ideal partner for rich meat dishes, game and strong cheeses.

Quinta dos Aciprestes

Following the gently sloping contours of the Douro River, Quinta dos Aciprestes has seen a complete re-plantation of its vineyards, with the noblest varieties of the region. The optimal microclimate at the 100 hectares of vineyard, located within Cima Corgo close to the Douro Superior sub-region, offers ideal conditions for perfect ripening of the grapes.

Quinta dos Aciprestes Tinto is produced from old vines, composed mainly by Tinta Barroca and Tinta Roriz, and Touriga Nacional, Touriga Franca, Tinta Amarela and Tinto Cão on a smaller scale. A elegantly powerful red with a distinct character that expresses the singularity of Quinta dos Aciprestes.

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 take place in stainless steel tanks at a controlled temperature. 100% of the wine ages in large vats of french oak for 12 months in excellent natural ageing conditions.

Technical data

| | |
|----------------|---------|
| Alc./Vol.: | 14% |
| Total acidity: | 5.6 g/l |
| PH: | 3.72 |

Tasting Note

Quinta dos Aciprestes red presents a clean, deep and beautiful garnet colour. Intense aromas of plums and cherries combine in perfect harmony with nuances of vanilla, evidence of its aging in oak. Eruptions of fruit flavours allow its finish to reveal structure and elegance.