

REAL COMPANHIA VELHA QUINTA DAS CARVALHAS 20 YEARS OLD PORT



<i>Wine</i>	Quinta das Carvalhas 20 years
<i>Varieties</i>	Old Vines Field Blend
<i>Year</i>	NV
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	3.600 bottles (750ml)

Store bottles in a cool, dry place and away from direct light. Serve at 16°C. This luxurious 20 year old Port is a great partner for soft cheeses and almond pies.

Port Wine

Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all natural sugars in the wine and allows the development of a licorous texture.

Quinta das Carvalhas is the most emblematic and spectacular property in the Douro Valley. Written references about this magnificent vineyard can be traced back to 1759, its old vines, of post-phylloxera plantation, are reaching the respectful age of one century.

Enjoying a prominent position on the left bank of the Douro River, in Pinhão, it covers the whole of the hillside facing the Douro river and occupies part of the slopes of the right bank of the tributary Torto River.

20 Year Old Port of Quinta das Carvalhas originates from parcels of Old Vines at Quinta das Carvalhas planted in the concept of Field Blend. This Port is composed by a blend of differently yeared Ports, which are rigorously selected and aged in premium oak cascs that make up an average of 20 years.

Wine-Making & Ageing

The Ports selected for the blending of the Quinta das Carvalhas 20 Years wine are fermented in the traditional lagars where the press is done by foot. This allows a strong extraction for power and structure. The ageing process is carried out in oak barrels in the silence our cellars.

Technical Information

Alc./Vol.:	20%
Baumé:	3,5
V. Acidity:	0.47 g/l

Tasting Notes

This 20 Year Old Port presents a typical brick toned amber colour, indicative of its long ageing in oak. A very complex and intense wine in which we discover a perfect balance between notes of nuts, dry raisins and oak. On the palate, shows great acidity, portrayed by a lively and long finish.

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