

# REAL COMPANHIA VELHA QUINTA DAS CARVALHAS TINTO



<i>Wine</i>	Quinta das Carvalhas Tinto
<i>Variety</i>	Touriga Nacional, Touriga Franca, Tinta Roriz
<i>Year</i>	2013
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	70,000 Bottles (750ml)

*Store bottles on their sides, in a cool place (16°C) and away from direct light. Enjoy this wine at its utmost splendor when served at 16°C. An ideal partner for meat, pastas and cheeses.*

## **Background Information**

Quinta das Carvalhas is one of the most emblematic and spectacular properties in the Douro Valley. Written references regarding this magnificent vineyard can be traced back to 1759. Enjoying a prominent position on the left bank of the Douro river, in Pinhão, the estate covers the entire hillside facing the Douro river and occupies part of the slopes of the right bank of the tributary Torto river.

The Quinta das Carvalhas Tinto is a close reflection of our terroir by featuring parcels located at various areas of the Quinta. Vineyards located at the very top of the mountain ensure freshness and elegance, while the ones located at lower fuses provide structure and power.

## **The Year 2014**

2014 was characterized by both: the high levels of precipitation, mostly during the months of January, February, July and September, and a significant climatic instability during the summer period with thunderstorms occurring in the months of June and July. As a consequence of the climatic conditions, grape maturation tests were showing a two-week advance in the plants' phenology, with grapes revealing good levels of sugar and acidity. Rainfall registered in mid September caused a delay in the harvest up to mid October. Although faced by difficult conditions during the harvest period, the grapes showed well and this ended up being a good year. The wines are not the most concentrated the Douro has seen, nevertheless they reveal themselves very fresh and elegant.

## **Winemaking and Maturation**

For the Quinta das Carvalhas Tinto, fermentation takes place in stainless steel vats at controlled temperature. The wine then ages in French oak barriques for 12 months, gaining structure and complexity.

### **Technical Information**

Alc./Vol.:	14%
Total Acidity:	4.7 g/l
PH:	3.63

## **Tasting Notes**

A very fresh wine, with a beautiful ruby colour and aromas of red fruit harmoniously integrated with creamy vanilla notes, demonstrating notable aromatic intensity and complexity. Very balanced and round, resulting in a very pleasant and long lasting finish.