

REAL COMPANHIA VELHA

QUINTA DAS CARVALHAS VINTAGE PORT



<i>Wine</i>	Quinta das Carvalhas Vintage Port
<i>Varieties</i>	Old Vines Field Blend
<i>Year</i>	2017
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	12.000 bottles (750ml)

Vintage Ports originate from the oldest World Heritage Appellation and one of the most important wine regions worldwide, the Douro Valley. Real Companhia Velha are the oldest firm in the business, producing this sublime nectar for more than 250 years.

Real Companhia Velha was founded by D. José I, King of Portugal in 1756, with the aim of monitoring Port production, as well as having a good share in its production and exports. Nowadays, the Silva Reis family, have dedicated their efforts in the production of both Port and Douro wines, focusing on the consistency and quality of each bottle. Through innovative methods the company seeks to provide high quality wines derived from their own vineyards, yet maintaining a traditional sense to operations.

Quinta das Carvalhas is one of the most emblematic and spectacular properties in the Douro Valley. Written references about this magnificent vineyard can be traced back to 1759, its old vines, of post-philoxera 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.

This Vintage Port is produced from a selected parcel of Quinta das Carvalhas' Old Vines. The concept of Old Vines derives from a mixture of single varieties (20 to 30) within the same parcel; a technique used by our ancestors as a method of spreading production risks. These vines of almost a century old are the spine for all the great wines produced at Quinta das Carvalhas.

The grapes are then carefully transported to the winery, where they are placed in traditional stone *lagares*, these which, due to their size and format, allow a perfect contact between the must and the grape skins, offering a soft yet greater extraction. Fermentation is interrupted through the addition of wine brandy leading to a final ageing stage of 2 years in oak vats.

The Year of 2017

The year 2017 was essentially characterized by a significantly atypical climate, having this been an extremely hot and dry year all round. Sprouting occurred prematurely, followed by a big advance in the vegetative cycle up until the harvest, due to a continuous evolution in climate conditions. The long absence of precipitation alongside very high temperatures caused meaningful hydric and thermal stress, resulting in one of the earliest harvest campaigns in Douro history, beginning in mid August with a three-week advance in comparison to usual timings. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds and remarkable Ports.

Technical data

Alc./Vol.:	20%
Total acidity:	4,95 g/l
Baumé:	3.4
pH	3.65

Tasting notes:

The Quinta das Carvalhas Vintage 2017 is a remarkable Port, result of one of the very best years since the beginning of the millennium. It presents an intense purplish colour, unveiling superb concentration. It is immediately captivating on the nose, revealing huge intensity and complexity, with notes of wild berries, cistus and ripe licquorice revealing richness and nobility. This Port is a very structured wine, with great concentration and depth, showing both rusticity and elegance, and finishing off persistent and very lively.

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