

# REAL COMPANHIA VELHA QUINTA DE CIDRÔ ALVARINHO

<i>Wine</i>	Quinta de Cidrô
<i>Variety</i>	Alvarinho
<i>Year</i>	2018
<i>Region</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	26.533 bottles (750ml)

*Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C. Enjoy this refreshing and delicious wine in any occasion: serve with fish and grilled shellfish.*

## **Background Information**

Quinta de Cidrô is located at São João da Pesqueira which is one of the most highly regarded areas of Douro Valley. Throughout the last 20 years, Cidrô has been transformed into an experimental-model vineyard for the entire region. In virgin soils, cutting edge techniques were employed to plant 150 ha of the best varieties, creating one of the largest surfaces of single vineyard in the entire Douro Region.

In the most privileged location, international varieties perform equally well as the local grapes. Chardonnay, Sauvignon Blanc, Viognier, Pinot Noir, and the adaptable Cabernet Sauvignon are some of the foreign varieties that here express their best qualities when vinified by the extensive winemaking know-how present at the Company.

The Quinta de Cidrô Alvarinho is a classic example of the ongoing experimentation-taking place at this vineyard.

## **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 mildew 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 compounds.

## **Winemaking**

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. 100% of the wine is kept in stainless steel tanks for 6 months before bottling.

### **Technical Information**

Alc./Vol.:	12.5%
Total Acidity:	5.70 g/l
PH:	3,33

## **Tasting Notes**

A beautiful citric colour, slightly golden, enhances the delicate notes of citrus and orange blossom. This fresh and full-bodied Douro Alvarinho shows complexity and a crisp acidity complemented by a flavourful minerality.

