

REAL COMPANHIA VELHA QUINTA DE CIDRÔ BOAL

<i>Wine</i>	Quinta de Cidrô
<i>Varieties</i>	Boal
<i>Year</i>	2015
<i>Appellation</i>	Douro DOC
<i>Country</i>	Portugal
<i>Production</i>	6.600 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 innovative Douro Boal as a partner for CodFish, Charcuterie, Asian Pork dishes or cheeses.

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.

Quinta de Cidrô Boal is an excellent example of the innovative dynamics at this estate although it was recently discovered that the Boal variety, indigenous in the region and for centuries present within the Douro vines, is also recognized as Semillon, therefore considering this french variety as authorized by the regulatory body (IVDP) as a Douro and Port DOC variety.

The Year 2015

2015 was mainly characterized by its irregular climatic conditions, starting with a cold, dry winter, followed by a hot and unusually dry spring and summer. The main highlights of this campaign were the low precipitation levels during most of the vegetative cycle as well as the high temperatures registered between June & July. These conditions caused an advance in the vegetative cycle of about two weeks according to average results for the region. On a phytosanitary approach, diseases and plagues had very little impact on the quality and quantity of grapes this year. In consideration to the previous 10 years, 2015 showed the best results in terms of a phytosanitary evaluation for the overall harvest. 2015 was yet another great year for the Douro, revealing complex, structured and powerful Reds.

Winemaking and ageing

Fermentation for 70% of the wine occurs in French oak *barriques* followed by a weekly batonage for a period of 8 months. The remaining 30% ferment and age in stainless steel vats.

Technical Information

Alc./Vol.:	13.5%
Total Acidity:	4,80 g/l
PH:	3,37

Tasting Notes

Presents a beautiful citric colour with light golden reflexes. Its delicate bouquet shows suggestions of floral and spicy notes which evolve into white fruit such as peach and plum. Strong on fruit flavours with refreshing hints of citrus offering complexity and youth. Excellent crisp acidity providing a long and lasting finish.

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