

REAL COMPANHIA VELHA QUINTA DE CIDRÔ TOURIGA NACIONAL & CABERNET SAUVIGNON

<i>Wine</i>	Quinta de Cidrô
<i>Variety</i>	Touriga Nacional & Cabernet Sauvignon
<i>Year</i>	2016
<i>Region</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	15.733 bottles (750ml)

Store bottles on their sides in a cool place (16°C) away from direct light. Serve at 18°C. Enjoy this Super Douro red with red meat, wild boar and partridge.

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.

This challenging blend of the world's most famous grape with Portugal's star variety is another example of the on going experimentation at Quinta de Cidrô.

The Year 2016

The Vintage 2016 was mostly characterized by a high atypicality in terms of climate, with an unusually warm yet rainy winter, a cold and extremely showery spring followed by very hot and dry summer. The flowering stage occurred more prematurely than usual with 2 weeks in advance, however, a cold spring implied a delay of 2 weeks (compared to usual timings) in the cycle and in the showing of colour. The harvest period extended until mid October, over a period of 7 weeks, and was considered one of the most peaceful of the last decade, registering a mild climate and almost no rain. This was yet another good Vintage for the region, resulting in very elegant, fresh and very aromatic wines.

Winemaking & Ageing

Fermentation and maceration take place in stainless steel tanks at a controlled temperature. 100% of the wine ages in French oak being 50% new and 50% used, for 18 months, in excellent natural ageing conditions.

Tasting Notes

This red wine, with a dark purple colour, was made from a blend of Touriga Nacional and Cabernet Sauvignon. After fermentation, it combines depth and complexity with finesse and a well-defined structure. It tastes very full-bodied and the aromas of black fruit, vanilla, tobacco and chocolate promise a great potential of evolution in bottle.

Technical Information

Alc./Vol.:	14.5%	end of
Total Acidity:	5.40 g/l	the wine
PH:	3.66	excellent



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