

REAL COMPANHIA VELHA QUINTA DE CIDRÔ CELEBRATION

<i>Wine</i>	Quinta de Cidrô Celebration
<i>Varieties</i>	Touriga Nacional & Cabernet Sauvignon
<i>Year</i>	2010
<i>Region</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	2.800 bottles (750ml)

*Store bottles on their sides, in a cool, dry place (16°C) and away from direct light.
Serve at 18°C. An excellent partner for game, red meat and cheeses.*

Quinta de Cidrô

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 Celebration 2010 is a celebratory wine result of a powerful and harmonious blend of Touriga Nacional and Cabernet Sauvignon, the dominant red grapes at the property. This careful selection, originating only 2.800 numbered bottles, expresses successfully the excellence of the Quinta's wines, and celebrates the 20 years of modern viticulture, which since 1993, to this day, has been the great focus at Quinta de Cidrô.

The Year 2010

Until summer time, the levels of rainfall stored were within standard figures for the area, favouring the subsequent vegetative and productive development of the vines. The summer provided many intensely hot days, causing an extended course of the maturation until the beginning of autumn. In spite of a significantly high production we were pleased with the quality of our grapes.

Winemaking & Ageing

Fermentation occurs in stainless steel vats, followed by its ageing in french oak barriques for a period of 14 months, in which 50% ages in new oak.

Technical Information

Alc./Vol.:	13,8%
Total Acidity:	5,9 g/l
PH:	3,51

Tasting Notes

A "Super Douro" that results from a harmonious but powerful blend of Touriga Nacional (60%) and Cabernet Sauvignon (40%). A very intensely aromatic wine, with pepperish notes and mint, blackberries and vanilla aromas, revealing immense complexity and youth. A very elegant yet powerful structures wine, with strong flavours, rich tannins and excellent acidity which guarantee it enormous potential to age in bottle for many years.

REAL COMPANHIA VELHA

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