

# REAL COMPANHIA VELHA QUINTA DE CIDRÔ MARQUIS

<i>Wine</i>	Quinta de Cidrô Marquis
<i>Varieties</i>	Touriga Nacional & Cabernet Sauvignon
<i>Year</i>	2007
<i>Region</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	3.000 Bottles (750ml)

*Armazene as garrafas em local fresco e sem luz. Servir a 18°C. Acompanha preferencialmente pratos de caça & carne vermelha.*

## *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, Gewurztraminer, 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 Marquis is an exceptional blend selected exclusively as a tribute to the Marquis of Soveral, born in São João da Pesqueira and previous owner of Quinta de Cidrô, at the time property of the Soveral Family. This powerful, yet elegant red expresses the excellence of the vines at Quinta de Cidrô, through a careful selection of Touriga Nacional and Cabernet Sauvignon, the main red varieties planted at the Estate. This blend originated a total production of 3000 bottles for the 2007 Vintage.

## *The Year 2007*

Up until the harvest, the levels of rainfall stored during the winter were within the normal figures for the area, favouring the subsequent vegetative and productive development of the vines. As for the active phase of the vegetative cycle (April to September), May was dry and relatively cold, and rainfall levels were pretty high in June and August, even if air temperature levels were normal. Rainfalls during August, coupled with normal temperature values for that period, were favourable for an adequate course of maturation.

## *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.

## *Tasting Notes*

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

### *Technical Information*

Alc./Vol.:	14.5%
Total acidity:	5,45 g/l
PH:	3.54



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