

REAL COMPANHIA VELHA QUINTA DE CIDRÔ PINOT NOIR

<i>Wine</i>	Quinta de Cidrô
<i>Variety</i>	Pinot Noir
<i>Year</i>	2017
<i>Region</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	15,300 bottles (750ml)

Store bottles on their sides in a cool place away from direct light. Serve at 16°C - 18°C. Enjoy this elegant and rich Pinot Noir on special occasions: serve with roast lamb and beef stews.

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 Pinot Noir, challenges the Douro *terroir* which expresses great generosity in providing such good and well balanced wine from the most difficult grape variety to produce.

The Year 2017

The year 2017 was essentially characterized by a significantly atypical climate, having this been an extremely hot and dry year all round. Sprouting occurred prematurely, followed by a big advance in the vegetative cycle up until the harvest, due to a continuous evolution in climate conditions. The long absence of precipitation alongside very high temperatures caused meaningful hydric and thermal stress, resulting in one of the earliest harvest campaigns in Douro history, beginning in mid August with a three week advance in comparison to usual timings. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds and remarkable Ports.

Winemaking and Maturation

A careful selection of the grapes is made in the Pinot Noir parcels to pick grapes at different levels of maturation and yield production in order to achieve the best possible balance and maximise varietal expression in terms of level of acidity and fruit character. Once the grapes arrive at the winery they are partially hand de-stemmed. During fermentation, the traditional method of "pushing down the cap" is operated in a manual function without use of any pump, in order to allow a soft extraction and to get delicate aromas. The maturation occurs for 12 months in used French oak *barriques*.

Technical data

Alc./Vol.:	13.5%
Total acidity:	4.90 g/l
PH:	3.58

Tasting Notes

A beautiful ruby colour reveals a well-structured and powerful Pinot Noir, showing typical varietal notes of cherry and gooseberry in harmony with nuances of vanilla and gentle oak. Intense fruit on a long and lasting finish, enhanced when decanted one hour before serving.



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