

REAL COMPANHIA VELHA QUINTA DE CIDRÔ RUFETE



<i>Wine</i>	Quinta de Cidrô
<i>Variety</i>	Rufete
<i>Year</i>	2013
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	6.600 bottles (750ml)

Store bottles on their sides in a cool place away from direct light. Serve at 14°C. Enjoy this exotic red on any occasion: serve with Carpaccios, grilled sardines and charcoal roasted fish.

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 Rufete reveals a Douro red very different from the usual style. Rufete is a grape variety commonly present in the Douro old vines that was almost extinct. Our R&D program recovered the variety and with this we seek to present a new Douro with this medium-bodied, fresh and exotic red. We recommend this wine as a summer red to be served slightly below average serving temperature (14°C). The low temperature allows it to be versatile and accompany unusual red wine dishes, such as grilled sardines.

The Year 2013

The year 2013 began with a cold and rainy winter, especially during the months of January and March. March itself was the second month with most rainfall over the last 50 years, which conditioned the completion of some cultural tasks on the vine during that period. Although faced by the cold weather, the blossoming occurred during the expected period (end of March). In the following 3 months, we came across large temperature oscillations, which influenced the vine's cycle- flowering occurred during a period of climatic instability; nevertheless most grape varieties were not affected in terms of blossoming. By the end of June, it was verified a delay in the vegetative cycle of 10 to 15 days in comparison to the average of past years. Colour began to show on the grapes during the last 10 days of July, resulting in a delay in harvest.

The year 2013 offered good production levels in which the climatic conditions contributed to the production of mature, yet fresh, aromatic and excellent quality wines.

Technical Information

Alc./Vol.:	13%
Total Acidity:	5.52 g/l
PH:	3.47

Winemaking and Maturation

The Rufete grapes are fermented in medium size stainless steel tanks at controlled temperature. A minimal use of *remontage* is operated in order to ensure a soft extraction. Once fermented, 50% of the Rufete ages for 8 months in used *barriques* with the purpose of avoiding any oak interference. The remaining wine stays in stainless steel until final blend.

Tasting Notes

The Rufete grape reveals nobility for its ability to age and produces quite exotic reds. Very round, soft in tannins, medium-bodied but very elegant with aromas of red and black berries. The wines look light when compared to classic Douros, but in fact have a lot of personality, and hold on very well on the finish. The low temperature of service, unlike other reds, emphasises the fruit character of Rufete and makes it very pleasant to drink.

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