

# REAL COMPANHIA VELHA QUINTA DE CIDRÔ SAUVIGNON BLANC

<i>Wine</i>	Quinta de Cidrô
<i>Varieties</i>	Sauvignon Blanc
<i>Vintage</i>	2019
<i>Appellation</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	53.000 bottles (750ml)

*Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C. Enjoy this fresh Sauvignon Blanc in any occasion: best served with oysters, grilled fish and carpaccios.*

## *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 Sauvignon Blanc was the second result of the ongoing experimentation-taking place at this vineyard.

## *The Year 2019*

The 2019 campaign was depicted by significant oscillations in temperature and unusually low precipitation levels, considering this to be a dry year. The vegetative cycle began quite early in comparison to previous years, as sprouting and flowering occurred before normal dates. April registered plenty of rainfall, yet following months were dry. In the beginning of July, high temperatures caused scald on some grapes. Harvest began later than usual with temperatures in September slightly above average and without precipitation. Mild rainfall occurred during mid-September, reducing the soil's hydric deficit, resulting in a positive impact for the ripening process. Grapes were harvested in good sanitary conditions, allowing wines of great quality, with high levels of acidity and excellent phenolic composites.

## *Winemaking*

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. No barrel ageing. 100% of the wine is kept in stainless steel tanks for 3 months before bottling.

<i>Technical data</i>	
Alc./Vol.:	12.5%
Total acidity:	6.40 g/l
PH:	3.17

## *Tasting Notes*

A Sauvignon Blanc of great aromatic expression with youthful notes of espargus, green pepper and grapefruit fully integrated with an evident mark of minerality. In the glass shows richness and intensity with a sense of subtlety and freshness. This Sauvignon Blanc reveals immense character now, yet it will gain much from some ageing in bottle.



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