

# REAL COMPANHIA VELHA QUINTA DE CIDRÔ TOURIGA NACIONAL

<i>Wine</i>	Quinta de Cidrô
<i>Variety</i>	Touriga Nacional
<i>Year</i>	2017
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	53.000 bottles (750ml)

*Store bottles on their sides in a cool place away from direct light. Serve at 16°C.  
Enjoy this powerful and vibrant Touriga Nacional with red meat, game and cheeses.*

## **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.

Touriga Nacional is Portugal's star variety and the dominant red grape at Quinta de Cidrô. The altitude of this Quinta provides excellent freshness and levels of acidity, ideal conditions for an elegant red wine.

## **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.

### **Technical Information**

Alc./Vol.:	14%
Total acidity:	5.4 g/l
PH:	3.63

## **Winemaking and maturation**

A careful selection of Touriga Nacional grapes is fermented in medium size stainless steel tanks at controlled temperature to be aged partially (20%) in new French oak barrels for 12 months.

## **Tasting Notes**

This Touriga Nacional expresses extensive varietal character through sharp floral notes and complex berry flavours. It's powerful and deep, while revealing elegance and freshness, which offers great pleasure to enjoy while young and vibrant, although it will certainly reward patient cellaring.

