

# REAL COMPANHIA VELHA QUINTA DO SÍBIO ANANICO

<i>Wine</i>	Quinta do SÍbio Ananico
<i>Varieties</i>	Moscatel Ottonel
<i>Year</i>	2017
<i>Region</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	6.700 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. This wine is a great partner for spicy dishes, curry and Sushi.

## *Quinta do SÍbio*

Located in the Ronco Valley, a famous site for the quality of its wines, Quinta do SÍbio presents itself as one of Real Companhia Velha's oldest Estates. Today, extends itself onto the plateau of Alijo with a total of 100ha of vineyards. Following a total restructuring of its vines, this charming Quinta is one of the most innovative projects in the region, where we recover many of Douro's oldest varieties, some which are in risk of extinction.

Ananico names the parcel from which this aromatic white is produced. With very fruity and floral nose, showing freshness and complexity, it presents a very original blend that reflects the creative and innovative approach to this historical Quinta, making yet another great Douro white with a very unusual character.

## *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 & Ageing*

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. 100% of the wine is kept in stainless steel tanks for 6 months before bottling.

### *Technical Information*

Alc./Vol.:	13%
Total Acidity:	3.73 g/l
PH:	3.44

## *Tasting Notes*

Differentiating itself from the traditional whites of the Alijo plateau, this Quinta do SÍbio Ananico is a wine of great aromatic intensity that charms for its white fruit and floral notes, showing immense complexity and freshness. Reveals dry and mineral on the palate, yet very fruity with a long, fresh and crisp acidity. A fantastic wine for gastronomic pairings as well as for ageing in bottle.



### REAL COMPANHIA VELHA

Rua Azevedo Magalhães, 314 . 4430 Vila Nova de Gaia . Portugal  
tel: +351 223 775 100 fax: +351 223 775 190  
www.realcompanhiavelha.pt . deptechn@realcompanhiavelha.pt