

# REAL COMPANHIA VELHA QUINTA DO SÍBIO ARINTO

<i>Wine</i>	Quinta do SÍbio Arinto
<i>Varieties</i>	Arinto
<i>Year</i>	2017
<i>Region</i>	Douro DOC
<i>Country</i>	Portugal
<i>Production</i>	3.000 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. A great partner for Smoked Fish, Soft Cheeses and Codfish.*

## *Quinta do SÍbio*

Located in the Ronção 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 Alijó 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.

Arinto is one of the best known white varieties in the Douro, yet never used as a single variety. Known for its mineral texture and high acidity, Arinto was always used as a component for blends.

At Quinta do SÍbio we have discovered that Arinto is a grape we can pick early, on the contrary to previous knowledge, allowing us to explore a more aromatic, elegant and fine Arinto.

## *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.

## *Wine-making*

Fermentation occurs in stainless steel tanks with no contact with skins. 30% of the wine ages in used oak barriques, 70% in stainless steel.

### *Technical Information*

Alc./Vol.:	13.5%
Total Acidity:	5.6 g/l
PH:	3.24

## *Tasting Notes*

A very fresh and aromatic Arinto in which intense fruit and floral notes integrate with mineral nuances, typical for Arinto. Very elegant on the palate, with great expression, and texture. Finishes with astonishing acidity and great definition.



### REAL COMPANHIA VELHA

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