

REAL COMPANHIA VELHA QUINTA DO SÍBIO FIELD BLEND WHITE

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| <i>Wine</i> | Quinta do SÍbio Field Blend |
| <i>Varieties</i> | Viosinho, Gouveio, Rabigato, Fernão Pires & Arinto |
| <i>Year</i> | 2016 |
| <i>Region</i> | Douro DOC |
| <i>Country</i> | Portugal |
| <i>Production</i> | 14.300 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 cheeses, grilled fish and cured meats.

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.

The Quinta do SÍbio Field Blend calls upon a Douro tradition in which Old Vines reveal an unusual blend of different varieties in one single parcel, producing wines of great character and immense complexity. This wine is produced from one of these parcels, where the variety Viosinho is dominant, together with Rabigato, Gouveio, Fernão Pires and finally Arinto, which ensure texture and acidity.

The Year 2016

The Vintage 2016 was mostly characterized by a high atypicality in terms of climate, with an unusually warm yet rainy winter, a cold and extremely showery spring followed by very hot and dry summer. The flowering stage occurred more prematurely than usual with 2 weeks in advance, however, a cold spring implied a delay of 2 weeks (compared to usual timings) in the cycle and in the showing of colour. The harvest period extended until mid October, over a period of 7 weeks, and was considered one of the most peaceful of the last decade, registering a mild climate and almost no rain. This was yet another good Vintage for the region, resulting in very elegant, fresh and very aromatic wines.

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 6 months before bottling.

Technical Information

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| Alc./Vol.: | 13% |
| Total Acidity: | 5.5 g/l |
| PH: | 3.26 |

Tasting Notes

A classic Douro white which reveals its youth and concentration through a bright yet intense citric colour. Fruit and floral notes emerge in great complexity with mineral and greenish nuances, typical for the region. A very balanced wine, rich in fruit flavours with mid-palate highlighted by an elegant minerality, finishing off with a lively acidity.

REAL COMPANHIA VELHA

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