

REAL COMPANHIA VELHA QUINTA DO SÍBIO SAMARRINHO



<i>Wine</i>	Quinta do SÍbio Samarrinho
<i>Varieties</i>	Samarrinho
<i>Year</i>	2017
<i>Region</i>	Douro DOC
<i>Country</i>	Portugal
<i>Production</i>	2497 Bottles (750ml)

Store bottles on their sides and away from direct light (16°C). Serve at 8-10°C. The unusual Douro White is a great partner for spicy and spiced dishes, grilled fishes and caramilized scallops.

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.

Samarrinho is one of the greatest examples of the continuous innovation and experimentation projects occurring at Real Companhia Velha, with the 2013 Vintage presenting the World with its first ever Samarrinho single-varietal. After being launched in the market under the experimental brand "Series", the 2015 Vintage began a new line for Quinta do SÍbio, with an intensely aromatic Douro White, with a great floral and mineral character which reveal quite invulgar for the region.

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 3-week advance in comparison to usual timings. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds and remarkable Ports.

Fermentation and Ageing

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

Alc./Vol.:	13%
Total Acidity:	6,31 g/l
PH:	3,15

Tasting Notes

A great Douro White that primes for immense freshness showing light nuances of minerality, followed by charming notes of white fruit and hints of floral. Reveals intensity, yet delicacy, with much freshness on the palate, offering layers, and layers of flavours and a reassuring minerality, finishing-off long and lasting with very peculiar characteristics.

REAL COMPANHIA VELHA

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