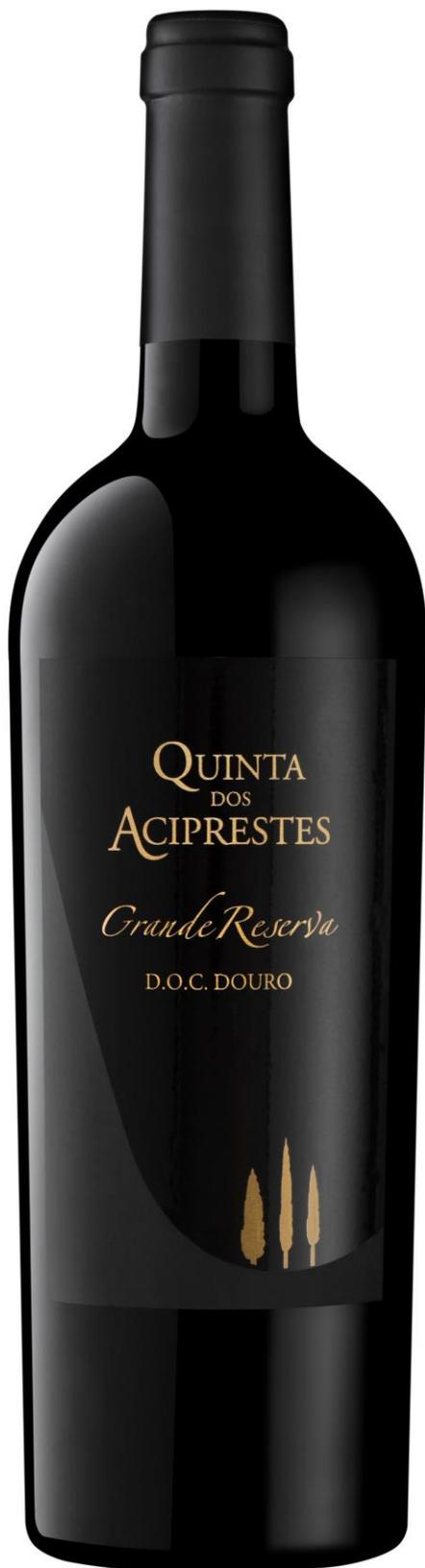


REAL COMPANHIA VELHA QUINTA DOS ACIPRESTES GRANDE RESERVA



<i>Wine</i>	Quinta dos Aciprestes
<i>Varieties</i>	Touriga Nacional, Touriga Franca
<i>Vintage</i>	2015
<i>Appellation</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	20,000 bottles (750ml)

Store bottles on their sides in a cool place (16°C to 18°C) away from direct light. Serve at 18°C. Enjoy this superb wine, made solemnly in great vintages, with immense potential to age in bottle: Ideal accompaniment to strong flavoured meat and game dishes.

Quinta dos Aciprestes

Bordering the Douro River and possessing ideal afternoon sun exposure, the slopes of Quinta dos Aciprestes have been replanted with the most highly recommended Douro varieties.

The vineyards ideal location between the Cima Corgo and Douro Superior ripens the red fruit characters of the grapes to optimum levels.

The Grande Reserva wine is rigorous selection of the best Touriga Nacional and Touriga Franca lots, produced in our best years.

The Year 2015

2015 was mainly characterized by its irregular climatic conditions, starting with a cold, dry winter, followed by a hot and unusually dry spring and summer. The main highlights of this campaign were the low precipitation levels during most of the vegetative cycle as well as the high temperatures registered between June & July. These conditions caused an advance in the vegetative cycle of about two weeks according to average results for the region. On a phytosanitary approach, diseases and plagues had very little impact on the quality and quantity of grapes this year. In consideration to the previous 10 years, 2015 showed the best results in terms of a phytosanitary evaluation for the overall harvest. 2015 was yet another great year for the Douro, revealing complex, structured and powerful Reds.

Winemaking and Maturation

Fermentation and maceration take place in stainless steel tanks at a controlled temperature. 50% of the wine ages in new French oak barrels for 18 months in excellent natural ageing conditions.

Technical data

Alc./Vol.:	14%
Total acidity:	4.6 g/l
PH:	3.69

Tasting Notes

Young and lively, this astonishing Douro Red presents a beautiful, deep garnet colour and great aromatic complexity of red and black fruit with hints of oak. Soft tannins and very fruity with excellent acidity on the finish. A wine to keep for many years.