

REAL COMPANHIA VELHA

QUINTA DOS ACIPRESTES GRANDE RESERVA SOUSÃO



<i>Wine</i>	Quinta dos Aciprestes Grande Reserva
<i>Varieties</i>	Sousão
<i>Year</i>	2014
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	3,633 bottles (750ml)

*Armazene as garrafas na horizontal, em local fresco (16°C) e sem luz. Servir a 18°C.
Desfrute deste potente tinto duriense na companhia de carnes fortes e caça. Um
vinho com enorme potencial para evoluir em garrafa.*

Quinta dos Aciprestes

Following the gently sloping contours of the Douro River, Quinta dos Aciprestes has seen a complete re-plantation of its vineyards, with the noblest varieties of the region. The optimal microclimate at the 100 hectares of vineyard, located within Cima Corgo close to the Douro Superior sub-region, offers ideal conditions for perfect ripening of the grapes.

Sousão! A powerful Red that assembles all the characteristics of this famed varietal allied to the Quinta dos Aciprestes Terroir. This variety has been present in the region for many years, but very rarely used as a single varietal wine. We believe this wine will transmit yet another style of Douro as well as our passion to discover the singularities of each grape.

The Year 2014

2014 was characterized by both: the high levels of precipitation, mostly during the months of January, February, July and September, and a significant climatic instability during the summer period with thunderstorms occurring in the months of June and July. As a consequence of the climatic conditions, grape maturation tests were showing a two-week advance in the plants' phenology, with grapes revealing good levels of sugar and acidity. Rainfall registered in mid September caused a delay in the harvest up to mid October. Although faced by difficult conditions during the harvest period, the grapes showed well and this ended up being a good year. The wines are not the most concentrated the Douro has seen, nevertheless they reveal themselves very fresh and elegant.

Winemaking & Ageing

Fermentation and maceration take place in stainless steel tanks at a controlled temperature. 30% of the wine ages in new French oak barrels for 18 months, while the remaining 70% ages in used french oak barrels.

Technical Information

Alc./Vol.:	13,5%
Total Acidity:	5,5 g/l
PH:	3,43

Tasting Notes

Reveals the essence of Sousão through a very deep and profound tint colour, typical of this famed variety. Hints of green combine with fine fruit aromas and classic Sousão tertiary notes of spice and coffee grain, offering immense aromatic complexity. Flavourful, yet smooth on the palate, with vivid yet round tanins and finally characterized but a very lively acidity, which again is typical in Sousão.

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
deptcn@realcompanhiavelha.pt