

# REAL COMPANHIA VELHA QUINTA DOS ACIPRESTES GRANDE RESERVA TOURIGA NACIONAL TALHÃO 14



<i>Wine</i>	Quinta dos Aciprestes Grande Reserva Talhão 14
<i>Varieties</i>	Touriga Nacional
<i>Year</i>	2014
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	2.600 bottles (750ml)

*Store bottles on their sides, in cool place (16°C), and away from direct light. Enjoy this superb Touriga Nacional, best served at 16°C, paired with game dishes, beef or pork.*

## *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.

Considered to be the star grape of Portugal, Touriga Nacional is one of the most planted grape varieties at Quinta dos Aciprestes. From all the individual parcels of Touriga Nacional at this Estate, number 14, which covers less than 1ha, stands out for its low vigour, producing an immensely aromatic and concentrated red, which inspired us to do this outstanding limited edition.

## *Harvest 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 occurs in stainless steel "Lagares" after the traditional foot-treading process. 30% of the wine ages in new french oak barrels, while the remaining 70% age in used french oak barrels.

### *Technical Information*

Alc./Vol.:	14%
Total Acidity:	5,8 g/l
PH:	3,57

## *Tasting Notes*

A Touriga that primes for elegance and a classic style with very intense citric and red fruit notes combined with hints of vanilla from its ageing. On the palate, reveals itself fine and elegant, rich in fruit flavours and a powerful and concentrated structure. Finishes clean and persistent with a very lively acidity.

### 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](http://www.realcompanhiavelha.pt)  
[deptcn@realcompanhiavelha.pt](mailto:deptcn@realcompanhiavelha.pt)