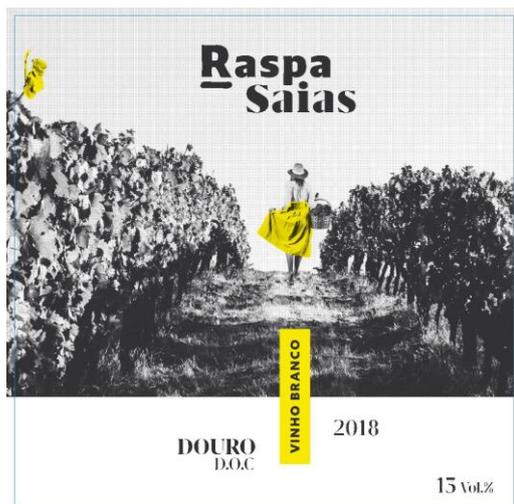


REAL COMPANHIA VELHA RASPА-SAIAS BRANCO



| | |
|-------------------|-----------------------------------|
| <i>Wine</i> | Raspa-Saias Branco |
| <i>Varieties</i> | Viosinho, Fernão Pires e Rabigato |
| <i>Year</i> | 2018 |
| <i>Region</i> | DOC Douro |
| <i>Country</i> | Portugal |
| <i>Production</i> | 13.000 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. Enjoy this fresh-style and delicious wine in any occasion: serve with grilled fish, seafood or salads.

Raspa - Saias

Raspa-Saias is born as symbol to the magnificent biodiversity existent in the Douro Valley. With an original and joyfull name, Raspa Saias, is the local term for *rubia peregrino*, an indigenous flower that grows in the valley, and which was constantly grabbing onto the skirts of vineyard workers: the word Raspa meaning "Scrape" the word saias meaning "Skirt".

The Raspa-Saias white is a wine of immense freshness, made from grapes produced at Quinta do Casal da Granja, in Alijó, one of the Company's oldest properties.

The Year 2018

The year 2018 revealed to be an unusual campaign on a climatic point of view, and in comparisson to the last 5 years. Blossoming was late, as the vines evolved well in terms of vegetative development due to the availability of water that allowed the recovery of plant vigor in the vineyard after suffering from hydric stress in 2017. Climatic conditions throughout spring affected the sanitary management of the vines, as mildium developed strongly due to high humidity. The harvest began on the first weeks of September. The occorence of phytosanitary pressure due to excessive heat and the dehydration of some parcels, both had significant impact on production, with a decrease of 7% in total production in relation to the previous year, and 14% when compared to the last 5 years. Nevertheless, this year's harvest provided wines of superb quality, with good levels of acidity and phenolic composts.

Winemaking & Ageing

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel vats, at a controlled temperature, where the wine remains until bottling.

Technical Information

| | |
|----------------|---------|
| Alc./Vol.: | 13% |
| Total Acidity: | 5.2 g/l |
| PH: | 3.52 |

Tasting Notes

A very fresh wine, of citric colour, that impresses at first for it's young, fruitfull aroma, showing floral and white fruit notes with greenish nuances. On the palate, reveals a good volume, yet elegant and very fruity, with excellent acidity, creating perfect balance and a long lasting finish.