

# REAL COMPANHIA VELHA ESPUMANTE BRUTO

<i>Wine</i>	Real Companhia Velha Espumante Bruto
<i>Varieties</i>	Pinot Noir & Chardonnay
<i>Year</i>	2015
<i>Region</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	6.716 Bottles (750ml)

Store bottles on their sides in a cool, dry place (16°C) and away from direct light. Serve at 10°C. Enjoy this elegant Douro Sparkling Wine as an aperitif or as a partner for smoked fishes, mature parmigiano or the classic São Jorge Island Cheese.

## *Real Companhia Velha Espumante*

The ambition to produce a top quality sparkling wine, with a traditional Champagne blend, is one of the greatest challenges set by our winemaking team. It is not the first time we are producing sparkling wine at Real Companhia Velha, however, it is the first, in a premium category, produced from Pinot Noir & Chardonnay. We have had these infamos varieties planted at Quinta de Cidrô and Quinta do Casal da Granja for many years, resulting in a profound knowledge and experience in their vinification, and therefore having achieved a high level of success in this first approach. Every stage in the vineyard selection, winemaking and cellar ageing is itself, a quest for perfection.

This sparkling wine surprised critics for its aromatic *finesse*, its fine *perlage*, its notes of brioche and its astonishing freshness in a aggregate of great intensity and elegance.

## *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.

## *Fermentation, ageing & degorgement*

Fermentation occurs in small stainless steel tanks at controlled temperature after the grapes have been pressed at very low pressure. Ageing occurs in stainless steel following it's second ageing period in bottle for a total of 4 years before degorgement.

### *Technical Information*

Alc./Vol.:	12%
Total Acidity:	6,2 g/l
pH:	3,10

## *Tasting Notes*

Beautiful blush colour, revealing youth and character. Fresh and aromatic, with very elegant fruit notes ensuring intensity and finesse. Flavourful and lush on the palate, with suggestions of red berries and brioche, offering a very unique style of Douro sparkling.

