

# REAL COMPANHIA VELHA ESPUMANTE ROSÉ BRUTO

<i>Wine</i>	Real Companhia Velha Espumante Rosé Bruto
<i>Variety</i>	Pinot Noir
<i>Year</i>	2013
<i>Region</i>	Vinho Regional Duriense
<i>Country</i>	Portugal
<i>Production</i>	1.500 bottles (750ml)

*Store bottles on their sides, in a cool dry place (16°C) away from direct light. Serve at 10°C.  
Enjoy this beautifully balanced sparkling wine on any occasion.*

## *Real Companhia Velha Espumante Rosé*

The Real Companhia Velha Espumante Brut Rosé is a result of a very careful selection of Pinot Noir from Quinta de Cidrô located in São João da Pesqueira. Cidrô's terroir is characterized by its high altitude and mild climate, factors that allow a longer vegetative cycle, making it possible to harvest the Pinot Noir at the right point for a sparkling wine. This beautiful estate, although located on a high plateau, offers very poor and dry xist soils, resulting in lower yields that benefit this wine with an excellent texture, volume and acidity. In 2013, we produced a sparkling wine from 100% Pinot which showed a an attractive blush colour and the typical tasting characteristics of a Rosé.

## *The Year 2013*

The year 2013 began with a cold and rainy winter, especially during the months of January and March. March itself was the second month with most rainfall over the last 50 years, which conditioned the completion of some cultural tasks on the vine during that period. Although faced by the cold weather, the blossoming occurred during the expected period (end of March). In the following 3 months, we came across large temperature oscillations, which influenced the vine's cycle- flowering occurred during a period of climatic instability; nevertheless most grape varieties were not affected in terms of blossoming. By the end of June, it was verified a delay in the vegetative cycle of 10 to 15 days in comparisson to the average of past years. Colour began to show on the grapes during the last 10 days of July, resulting in a delay in harvest.

The year 2013 offered good production levels in which the climatic conditions contributed to the production of mature, yet fresh, aromatic and excelent quality whites.

## *Winemaking, ageing and degorgement*

Fermentation occurred in a small stainless steel tank at controlled temperture, after grapes had been gently crushed in a pneumatic press at low pressure. The wine was kept in stainless steel and bottled in spring for its second fermentation. The wine aged 5 years in bottle until its *degorgement*

### *Technical Information*

Alc./Vol.:	12.5%
Total Acidity:	6.2 g/l
pH	3.10

## *Tasting Note*

Typical blush colour, showing expressive floral notes and delicate red berry aromas, that combine in perfect complexity. On the palate it shows good volume yet reveals an elegant structure and finesse, with flavours combined to its aromas, finishing long and vivid with an excellent acidity.



### REAL COMPANHIA VELHA

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