

# REAL COMPANHIA VELHA VINTAGE PORT



<i>Wine</i>	Real Companhia Velha Vintage Port
<i>Varieties</i>	Old Vines Field Blend
<i>Year</i>	2017
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	13.300 bottles (750ml)

Vintage Ports originate from the oldest World Heritage Appellation and one of the most important wine regions worldwide, the Douro Valley. Real Companhia Velha is the oldest firm in the business, producing this sublime nectar for more than 260 years.

Real Companhia Velha was founded by D. José I, King of Portugal in 1756, with the aim of monitoring Port production, as well as having a good share in its production and exports. The date also symbolizes the demarcation of the Douro Valley as the first DOC region in the World. Today, the Company is owned and run by the Silva Reis family, who dedicated their efforts in the production of both Port and Douro wines, focusing on the consistency and quality of each bottle. Through innovative methods the company seeks to provide high quality wines derived from their own vineyards, yet maintaining a traditional sense to operations.

This Vintage Port is produced is from selected parcels located at our 3 Class A estates: Quinta das Carvalhas, Quinta dos Aciprestes and Quinta do Sábio. The centenary old vines of Quinta das Carvalhas are the spine of this great Port, with more than 30 grape varieties in one single parcel - a technique used by our ancestors as a method of spreading production risks - offering immense complexity and originality. From Quinta do Sábio and Quinta dos Aciprestes we look towards the strong character of Touriga Nacional and Touriga Franca.

The grapes are then carefully transported to the winery, where they are placed in traditional stone *lagares*, these which, due to their size and format, allow a perfect contact between the must and the grape skins, offering a soft yet greater extraction. Fermentation is interrupted through the addition of wine brandy leading to a final ageing stage of 2 years in oak vats.

## 2017 Vintage

The year 2017 was essentially characterized by a significantly atypical climate, having this been an extremely hot and dry year all round. Sprouting occurred prematurely, followed by a big advance in the vegetative cycle up until the harvest, due to a continuous evolution in climate conditions. The long absence of precipitation alongside very high temperatures caused meaningful hydric and thermal stress, resulting in one of the earliest harvest campaigns in Douro history, beginning in mid August with a three-week advance in comparison to usual timings. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds and remarkable Ports.

### Technical Information

Alc./Vol.:	20%
Total Acidity:	5,06 g/l
pH	3.62
Baumé	3.5

## Tasting Notes

This Vintage Port shows a beautiful and intense violet colour, revealing immense concentration and youth. It unveils a magnificent bouquet of ripe fruit, floral nuances with hints of cistus creating great complexity. On the palate, it shows firmness and minerality, with great balance and elegance presenting its tannins lively yet smooth and with a long, lingering finish.