

REAL COMPANHIA VELHA SÍBIO ROSÉ

<i>Wine</i>	Síbio Rosé
<i>Varieties</i>	100% Touriga Nacional
<i>Year</i>	2018
<i>Region</i>	Douro DOC
<i>Country</i>	Portugal
<i>Production</i>	5.600 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 bright Rosé with seafood or spicy dishes.

Quinta do Síbio

Located in the Roncão Valley, a famous site for the quality of its wines, Quinta do Síbio presents itself as one of Real Companhia Velha's oldest Estates. Today, extends itself onto the plateau of Alijó with a total of 100ha of vineyards. Following a total restructuring of its vines, this charming Quinta is one of the most innovative projects in the region, where we recover many of Douro's oldest varieties, some which are in risk of extinction.

The Síbio Rosé originates from the Alijó plateau, a terroir known for its mild climate, fresh breezes and richer soils, where Touriga Nacional finds an excellent ripening point in order to preserve its acidity, as well as its fresh and aromatic character.

The Year 2018

The year 2018 revealed to be an unusual campaign on a climatic point of view, and in comparison 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 occurrence 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 composites.

Winemaking

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. No barrel ageing. 100% of the wine is kept in stainless steel tanks for 6 months before bottling.

Technical Information

Alc./Vol.:	13%
Total Acidity:	4,9 g/l
PH:	3,26

Tasting Notes

A Rosé, of great aromatic expression, showing delicate notes of strawberry and red berries, combined with floral nuances. On the palate it reveals to be quite fruitful, yet complex and rich, with a great acidity that contributes to its long, lingering finish.



REAL COMPANHIA VELHA

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