

REAL COMPANHIA VELHA SÍBIO TINTO

<i>Wine</i>	Síbio tinto
<i>Varieties</i>	Touriga Nacional, Touriga Franca, Tinta Francisca & Sousão
<i>Year</i>	2014
<i>Region</i>	Douro DOC
<i>Country</i>	Portugal
<i>Production</i>	6.600 Bottles (750ml)



Armazene as garrafas deitadas, em local fresco e sem luz (15°C). Servir a 16°C. Acompanha carnes vermelhas, como posta mirandesa, rosbife ou cabrito no forno.

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 Tinto is result of a long-term effort in precision and organic viticulture allied which together with a winemaking of excellence, allows the expression of the Douro terroir in it's purest state. A blend of Touriga Nacional, Touriga Franca, Tinta Francisca & Sousão that offers a Douro of great power yet following the path of the innovative organic wines.

Ano 2014

2014 was characterized by both: the high levels of precipitation, mostly during the months of January, February, July and September, and a significant climatic instability during the summer period with thunderstorms occurring in the months of June and July. As a consequence of the climatic conditions, grape maturation tests were showing a two-week advance in the plants' phenology, with grapes revealing good levels of sugar and acidity. Rainfall registered in mid September caused a delay in the harvest up to mid October. Although faced by difficult conditions during the harvest period, the grapes showed well and this ended up being a good year. The wines are not the most concentrated the Douro has seen, nevertheless they reveal themselves very fresh and elegant.

Fermentação

Fermentation occurs partially (50:50) in stone lagars and in stainless steel lagars. 100% of the wine then ages in new french oak barriques for a period of 12 months.

Informação técnica

Alc./Vol.:	13.5%
Total Acidity:	5,3 g/l
PH:	3,53

Notas de Prova

A beautiful Douro Red, which impresses at first sight for its deep and intense colour demonstrating structure and youth. Reveals a great aromatic character, with generous notes of mature fruit and hints of herbs demonstrating complexity and nobility. Dense and full-bodied, its tannins are evident, yet they are smoothed but a subtle sweetness provided by its fruity flavours. A memorable wine, which can be enjoyed while young, nevertheless will reward patient cellaring.

REAL COMPANHIA VELHA

Rua Azevedo Magalhães, 314 . 4430 Vila Nova de Gaia . Portugal
tel: +351 223 775 100 fax: +351 223 775 190
www.realcompanhiavelha.pt . deptechn@realcompanhiavelha.pt