



REAL COMPANHIA VELHA

Quinta dos Aciprestes Tinto

Douro DOC 2021

Quinta dos Aciprestes

Following the gently sloping contours of the Douro River, Quinta dos Aciprestes has seen a complete replantation of its vineyards, with the noblest varieties of the region. The optimal microclimate at the 100 hectares of vineyard, located within Cima Corgo close to the Douro Superior sub-region, offers ideal conditions for perfect ripening of the grapes.

Quinta dos Aciprestes Tinto is produced from old vines, composed mainly by Tinta Barroca and Tinta Roriz, with Touriga Nacional, Touriga Franca, Tinta Amarela and Tinto Cão on a smaller scale. A elegantly powerful red with a distinct character that expresses the singularity of Quinta dos Aciprestes.

The Year 2021

The viticultural year was characterised by some climatic fluctuations, this being considered a normal and dry year. At the beginning of the vegetative cycle, there was a moderate to slight advance in comparison to the average of recent years, with bud-break occurring in early March and flowering in mid-May. There was an outbreak of mildew at a later stage of the cycle, requiring increased attention. The harvest took place very close to the average date, starting at the end of August - with the picking of white grape varieties - and ending in the first half of October. When compared to recent years, 2021 is considered to have been a long, fresh and rainy harvest. Due to the favourable weather conditions throughout the harvest, the quantity of grapes harvested was higher than the average of recent years. The wines are of good quality, fresher and slightly less alcoholic then typical styles.

Winemaking & ageing

Grapes are hand-picked and transported to the winery in 150kg crates. After being manually sorted, the grapes are de-stemmed are slightly crushed before moving into the fermentation vat. The must is fermented in stainless steel vats, at a 24-26°C. The wine ages in used French oak vats for a period of 12 months before bottling.

Tasting note

This beautiful red shows a clean, deep garnet colour, quite typical for its kind. On the nose, it reveals attractive notes of ripe red plums, mature cherries and suggestions of red berries and spices, generating imense complexity and offering this wine a very special character. On the palate, it shows excellent balance, with flavours matching its nose profile, with extra layers of ripe citracs. As it has been shown throughout past vintages, this is a very elegant wine, with a round yet muscular structure and soft taninins, with a long, lingering and flavourful finish.

Pairing suggestions

Traditional Portuguese dishes like bean stews or roasted veal or pork. Also pairs nicely with red meat and vegetarian dishes based on lentils, tomato and beetroot.

Technical data

Origin: Região Demarcada do Douro
Classification: Douro DOC

Wine type: Dry Red
Vintage: 2021

Grape varietals: Old Vine Field Blend of Tinta Barroca, Touriga Franca, Tinta Roriz, Tinto Cão & Tinta Amarela.

Malolactic fermentation: Yes
Alcoholic fermentation: Stainless steel tanks
Ageing: 12 months in large french oak vates

Bottles produced: 142,300 bottles (75cl)

pH: 3,63
Volatile acidity: 0,6 g/L
Total SO2: 91 mg/L
Free SO2 at bottling: 35 mg/L
Allergens: Contains sulphites

Soil type: Schist

Age of vines: 58 years

Altitude (m): 180m

Vine training system: Royat – Unilateral Cordon

Harvest method: Manual

Harvest period: August & September

Alcohol content: 14°

Total Acidity: 5,2 g/L

Total sugars: 0,9 g/L

Cellaring: Lay bottles on its sides, in cool (16°C), dry place with no light.

Suggested service temperature: 16°C

Suitable for vegans: Yes