

# REAL COMPANHIA VELHA

## Quinta dos Aciprestes Branco 2022

### DOC Douro



#### Quinta dos Aciprestes

Following the gently sloping contours of the Douro River, Quinta dos Aciprestes has seen a complete re-plantation 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.

The Quinta dos Aciprestes White is born from a small parcel of white varieties where Viosinho, Rabigato and Arinto offer great aromatic intensity and freshness.

#### The Year 2022

2022 was a very difficult year for viticulture being recognized as one of the driest years in history, throughout all seasons. Precipitation levels registred (290mm) and were less than half the average for the region (650mm) - a factor which placed at risk the survival of many wild indigenous plants. On the other hand, the drought allowed a better control of vine diseases. Sprouting occurred during the last weeks of March; while the flowering stage happened earlier than usual, with many cases of inflorescence necrosis. "Atypical weather leads to atypical ripening" - this climatic "pressure" resulted in forced maturations, with grapes not reaching standard sugar levels as well as high pH's. At R.C.V, the harvest began on the 8<sup>th</sup> of August and finishing by the 6<sup>th</sup> of October.

#### Winemaking & Ageing

Grapes are handpicked and transported to the winery in 20kg boxes. After going through a manual sorting process, the grapes are de-stemmed and crushed on a pneumatic press. After a 24h decanting process, the must is fermented in stainless steel vats, at a 14-16°C. The wine ages partially in the stainless steel vats and used french oak barrels (30%) for 6 months until bottling.

#### Tasting Note

This white from Quinta dos Aciprestes primes for its complexity and aromatic delicacy, in a very fresh and mineral style of Douro white. On the nose we get notes of white fruit, citrics and freshly cut herbs, which combine beautifully with smokey nuances from its ageing in barrel. On the palate it shows great amplexness, as flavours match its nose profile with equal freshness and a good fatty texture balanced out by a tense a firm girp. It finishes off long and lingering with great, crispy acidity.

#### Pairing Suggestion

Pairs nicely with grilled tiger prawns and generally grilled ocean fish. For the more cunning, charcuterie and the traditional portuguese game "alheira". As a vegetarian option, we suggest avocado, iogurte and dill based dishes.

#### Technical Data

**Origin:** Região Demarcada do Douro  
**Classification:** Douro DOC

**Bottles produced:** 38,600 bottles (75cl)  
**Grape varieties:** Rabigato, Viosinho & Arinto

**Soil type:** Schist  
**Age of vines:** 38 years  
**Altitude (m):** 490m

**Vine training system:** Royat - Unilateral cordon

**Harvest method:** Manual  
**Harvest period:** August

**Alcohol content:** 13°  
**Total acidity:** 5.9 g/l  
**Total sugar:** 0.6 g/L

**Type of wine:** White  
**Vintage:** 2022

**Malolactic fermentation:** No  
**Alcoholic Fermentation:** Stainless steel tanks  
**Ageing:** 6 months in stainless steel tanks and used french oak barrels (30%)

**pH:** 3.15  
**Volatile acidity:** 0.3 g/L  
**Total SO2:** 82 mg/L  
**Free SO2 at bottling:** 25 mg/L  
**Allergens:** Contains sulphites

**Storage:** Lay bottles on their sides, in cool (16°C), dry place with no light.  
**Suggested service temperature:** 8-10°C  
**Vegan friendly:** Yes