

REAL COMPANHIA VELHA

Quinta dos Aciprestes Grande Reserva Tinto 2017

Douro DOC



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.

This Grande Reserva is result of a rigorous selection of the property's best Touriga Nacional and Touriga Franca, selected by our winemaker through our precision viticulture model implemented over the past years. Through soil and plant vigor evaluation, we are able to select the best grapes from plots of sub-plots for the Quinta's best wines.

The Year 2017

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 timmings. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds and remarkable Ports.

Winemaking & ageing

Grapes are handpicked and transported to the winery in 20kg boxes. After being manually sorted, the grapes are de-stemmed and 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 new (20%) and used (80%) french oak barrels for a period of 12 months before bottling.

Tasting note

A classic Douro red with a beautiful, deep garnet colour and great aromatic complexity. On the nose it shows intense aromas of ripe red and black berries, combined with hints of bergamot and white pepper which integrate perfectly its delicate hints of oak originating from its ageing in barrel. On the palate we get the same fruitful and ample profile as on the nose, but with soft, round tannins and a nicely tuned elegant finish.

Pairing suggestions

Pairs beautifully with beef cuts, partridge cottage pie and other game dishes. For vegetarians, we suggest dishes based on beetroot, lentils, mushrooms and black truffle.

Technical data

Origin: Região Demarcada do Douro
Classification: Douro DOC

Type: Red
Vintage: 2020

Grape varietals: Touriga Nacional & Touriga Franca.
Production: 20,000 bottles (75cl)

Malolactic fermentation: Yes
Alcoholic fermentation: Stainless steel tanks
Ageing: 12 months in both new (20%) and used (80%) french oak barrels.

Soil type: Schist
Age of vines: 20-35 years
Altitude (m): 180-220m
Vine training system: Royat - Unilateral Cordon

pH: 3.69
Volatile acidity: 0.7 g/L
Total SO₂: 100 mg/L
Free SO₂ at bottling: 35 mg/L
Allergens: Contains sulphites

Harvest method: Manual
Harvest period: August & September

Cellaring: Lay bottles on its sides, in cool (16°C), dry place with no light.
Suggested service temperature: 16°C
Suitable for vegans: Yes

Alcohol content: 14°
Total Acidity: 5.5 g/L
Total sugars: 0.6 g/L