

REAL COMPANHIA VELHA

Quinta dos Aciprestes Reserva Tinto

Douro DOC 2021



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 Reserva results from a profound study of our vineyard, in which 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. This Reserva is produced from the local grape varieties Touriga Nacional, Touriga Franca and Sousão, planted on the 7th, 15th, 16th, 17th, and 18th parcels of the Quinta.

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 than typical styles.

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 wine of a youthful ruby colour with immense aromatic intensity and complexity, revealing rich notes of mature citrics, red berries and spices, combined with delicate floral nuances and hints of liquorice, offering a very appealing and characterful nose profile. On the palate, it presents itself firm and elegant, with its very fine structure lifted by ample fruit flavours, round and smooth tannins and a long, lingering fruitful finish.

Pairing suggestions

Pairs beautifully with beef cuts, game dishes and Italian pastas. For vegetarians, we suggest dishes based on beetroot, lentils, mushrooms and tomato.

Technical data

Origin: Região Demarcada do Douro
Classification: Douro DOC

Grape varieties: Touriga Nacional, Touriga Franca & Sousão
Production: 53,800 bottles (75cl)

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

Harvest method: Manual
Harvest period: August & September

Alcohol content: 13.5°
Total Acidity: 5.3 g/L
Total sugars: 0.9 g/L

Wine Type: Dry Red
Vintage: 2021

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

pH: 3.66
Volatile acidity: 0.7 g/L
Total SO₂: 99 mg/L
Free SO₂ at bottling: 34 mg/L
Allergens: Contains sulphites

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