

REAL COMPANHIA VELHA
QUINTA DOS ACIPRESTES GRANDE RESERVA
TOURIGA NACIONAL TALHÃO 14



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| <i>Wine</i> | Quinta dos Aciprestes Grande Reserva Talhão 14 |
| <i>Varieties</i> | Touriga Nacional |
| <i>Year</i> | 2015 |
| <i>Region</i> | DOC Douro |
| <i>Country</i> | Portugal |
| <i>Production</i> | 2.986 bottles (750ml) |

Store bottles on their sides, in cool place (16°C), and away from direct light. Enjoy this superb Touriga Nacional, best served at 16°C, paired with game dishes, beef or pork.

Quinta dos Aciprestes

Bordering the Douro River and possessing ideal afternoon sun exposure, the slopes of Quinta dos Aciprestes have been replanted with the most highly recommended Douro varieties.

The vineyards ideal location between the Cima Corgo and Douro Superior ripens the red fruit characters of the grapes to optimum levels.

Considered to be the star grape of Portugal, Touriga Nacional is one of the most planted grape varieties at Quinta dos Aciprestes. From all the individual parcels of Touriga Nacional at this Estate, number 14, which covers less than 1ha, stands out for it's low vigour, producing an immensely aromatic and concentrated red, which inspired us to do this outstanding limited edition.

Harvest 2015

2015 was mainly characterized by its irregular climatic conditions, starting with a cold, dry winter, followed by a hot and unusually dry spring and summer. The main highlights of this campaign were the low precipitation levels during most of the vegetative cycle as well as the high temperatures registered between June & July. These conditions caused an advance in the vegetative cycle of about two weeks according to average results for the region. On a phytosanitary approach, diseases and plagues had very little impact on the quality and quantity of grapes this year. In consideration to the previous 10 years, 2015 showed the best results in terms of a phytosanitary evaluation for the overall harvest. 2015 was yet another great year for the Douro, revealing complex, structured and powerful Reds.

Winemaking & Ageing

Fermentation occurs in stainless steel "Lagares" after the traditional foot-treading process. 30% of the wine ages in new french oak barrels, while the remaining 70% age in used french oak barrels.

Technical Information

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| Alc./Vol.: | 14% |
| Total Acidity: | 5.9 g/l |
| PH: | 3.57 |

Tasting Notes

A Touriga that primes for elegance and a classic style with very intense citric and red fruit notes combined with hints of vanilla from its ageing. On the palate, reveals itself fine and elegant, rich in fruit flavours and a powerful and concentrated structure. Finishes clean and persistent with a very lively acidity.

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