



REAL COMPANHIA VELHA

Séries Cerceal 2021

Douro DOC

Séries

The Series line, represents our passion for innovation and experimentation in the search for new wines and diverse styles of vinification. This effort reflects the backstage work developed by our winemaking and viticulture team, beginning in 2001, with the recovery and replantation of more than 30 indigenous grape varieties (some close to extinction). In the last 20 years, examples of grape varietals such as Samarrinho, Cornifesto ou Malvasia Preta, were planted at our Quintas, in single blocks with no less than 1ha, allowing enough quantity for individual vinifications with the purpose of bottling as experimental singles varietal wines. Although not every Vintage provides characterful wines, yet, since the first Series wine with the grape Rufete from the 2010 harvest, we've bottled many surprisingly unique wines. These wines will always be rehearsals where we seek to explore new approaches and techniques that can be applied to our classic range.

Cerceal is one of the most renowned Portuguese white grape varieties, which, like Baga, gained its fame in the Bairrada region, serving as an important component for the region's whites. In the Douro, the Cerceal variety can be confused with Cerceal Branca, a different variety considered indigenous to the Douro region. For us, Cerceal represents yet another challenge for our viticulture and oenology team, which over the years has carried out the experimentation of grape varieties from other regions in order to better understand our terroir. Cerceal impresses with its robust stature and its thick-textured, dark green leaves, while oenologically it shows subtlety but a fresh profile with good acidity.

The Year 2021

The wine-growing year was characterized by some fluctuations in terms of climate, considering it a normal and dry year. Since the beginning of the vegetative cycle, there has been a moderate to slight advance in relation to the average of recent years, with budburst occurring in early March and flowering in mid-May. There was a manifestation of powdery mildew at a more advanced stage of the cycle, requiring extra attention. Harvests occurred very close to the average date, starting at the end of August, with the white varieties, and ending in the first half of October. When compared to recent years, 2021 is considered to have been a long, cool and rainy harvest. Due to favorable weather conditions throughout the harvest, the amount of grapes harvested was greater than the average of recent years. The musts are of good quality, fresher and a little less alcoholic.

Winemaking & Ageing

The grapes are handpicked and transported to the winery in 20kg boxes. After undergoing a manual selection process, the clusters are destemmed, and the grapes are pressed in a pneumatic press. After a 24-hour settling, the alcoholic fermentation of the must follows in stainless steel vats at 14-16°C. The wine ages in new (50%) and used French oak barrels on the battonage process for a period of 6 months until bottling.

Tasting Notes

Cerceal showcases a beautiful citrine color. On the nose, it is delicate and complex, with notes of white petals, green plum, and citrus, combined with vegetal nuances that give it a lot of freshness on the nose and hints of fine toast from its aging in barrels. On the palate, it is intense and enveloping, with flavors that are hinted at on the nose, a rich and smooth texture, and a very lively acidity that provides a long and refreshing finish.

Pairing Suggestions

A wine that pairs well with a variety of fish, namely turbot, sea bass or garlic prawns. It also pairs well with soft cheeses. As a vegetarian suggestion, dishes based on sweet potatoes, turnips or beets.

Technical Data

Origin: Região Demarcada do Douro
Appellation: Douro DOC

Type: White
Year: 2021

Grape Variety: 100% Cerceal
Production: 2.300 bottles (75cl)

Malolactic fermentation: Yes
Alcoholic fermentation: Stainless Steel
Ageing: 6 months in new and used french oak barrels

Soil type: Schist
Age of vines: 18 years
Vineyard altitude (m): 650m
Vine training system: Royat – Unilateral cordon

pH: 3.08
Volatile acidity: 0,3 g/L
Total SO2: 83 mg/L
Free SO2 at bottling: 25 mg/L
Alergenics: Contains sulphites

Harvest method: Manual
Harvest period: September

Cellaring: Store bottles on their sides, in a cool (16°C) dry place and away from direct light
Service temperature: 10-12°C
Suitable for vegans: Yes

Alcohol content: 13°
Total Acidity: 6.6 g/L
Total sugar: 0.73 g/L