



REAL COMPANHIA VELHA

Séries Malvasia Preta 2019

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 varieties 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 single 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.

Malvasia Preta is one of the oldest grape varieties in the Douro Valley, with constant presence within Old Vines, however, never produced as a single-varietal wine. With a distinctive style, it stands beside grapes like Rufete, Tinta Francisca and Bastardo which result in exotic and elegant wines that praise on intensity and acidity, rather than the classic full-bodied structure usually found in the Douro. Our curiosity towards producing a wine from Malvasia Preta was generated by the fact this is an original Douro varietal, and remains very present and resistant to the austere conditions of our terroir.

The Year 2019

The year 2019 was characterized by large temperature fluctuations and lower annual precipitation, considering it a dry year. In the initial phase of the vegetative cycle there was a slight advance in relation to the average, and budburst and flowering occurred before normal dates. The month of April was rainy while the following months were dry. At the beginning of July there were high temperatures that contributed to the occurrence of sunburn. Harvest began later than normal with September temperatures slightly above average and no rainfall. In mid-September, there were a few days of rain that alleviated the water deficit in the soil, with a positive impact on the evolution of maturation. With bunches in excellent sanitary condition, the harvest produced wines of excellent quality, with accentuated acidity and a good level of phenolic compounds.

Winemaking & Ageing

The grapes are harvested by hand and transported to the winery in 20kg boxes. After undergoing careful manual selection, the bunches are destemmed and the grapes are lightly crushed before being sent to the fermentation tank. This is followed by alcoholic fermentation of the must in stainless steel tanks at 24-26°C. The wine ages in used French oak barrels for a period of 12 months until bottling.

Tasting Notes

The Malvasia Preta surprises immediately for its brick red colour, showing elegance and singularity. On the nose, it shows beautiful notes of black current and citrics, combined with spicy nuances generating a very intense and fresh aromatic profile. Reveals an elegant structure, which accentuates its intensity on the palate with a very round tannins and a long, lingering finish.

Pairing Suggestions

Roasted Duck
Slow-cooked Partridge
Liver

Technical Data

Origin: Região Demarcada do Douro
Appellation Douro DOC

Type: Red
Year: 2019

Grape Variety: 100% Malvasia Preta
Production: 1.800 bottles (75cl)

Malolactic fermentation: Yes
Alcoholic fermentation: Stainless Steel
Ageing: 12 months in used french oak barrels (225L & 550L).

Soil type: Schist
Age of vines: 22 years
Vineyard altitude (m): 280m
Vine training system: Royat – Unilateral cordon

pH: 3.43
Volatile acidity: 0.6 g/L
Total SO2: 109 mg/L
Free SO2 at bottling: 35 mg/L
Allergens: 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: 14-16°C
Suitable for vegans: Yes

Alcohol content: 13.5°
Total Acidity: 5 g/l
Total sugar: 0.6 g/L