

REAL COMPANHIA VELHA

Séries Tinto Cão 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.

Tinto Cão is a synonym of Douro! It is one of the most popular grapes for modern viticulture in the region for its adaptability, resistance and good yields. It is a vigorous grape, with small berries and very thick skin that suggests a more traditional approach to its vinification in order to discover the best style for this wine.

The Year 2019

The 2019 campaign was depicted by significant oscillations in temperature and unusually low precipitation levels, considering this to be a dry year. The vegetative cycle began quite early in comparison to previous years, as sprouting and flowering occurred before normal dates. April registered plenty of rainfall, yet following months were dry. In the beginning of July, high temperatures caused scald on some grapes. Harvest began later than usual with temperatures in September slightly above average and without precipitation. Mild rainfall occurred during mid-September, reducing the soil's hydric deficit, resulting in a positive impact for the ripening process. Grapes were harvested in good sanitary conditions, allowing wines of great quality, with high levels of acidity and excellent phenolic compounds.

Winemaking & Ageing

Grapes are handpicked and transported to the winery in 20kg boxes. After being manually sorted, 30% of the bunches are de-stemmed and slightly crushed before moving into the fermentation vat, while 70% is fermented in whole bunches in the same vessel at 24-26°C. The wine ages in new and used french oak barrels for a period of 12 months before bottling.

Tasting Note

A red of great character and expression, with immense aromatic complexity and rusticity, showing aromas of red fruit and herbal suggestions in a charming nose. On the palate, reveals itself rustic, with firm tannins, yet delicate, showing some elegance and finishing off vibrant and lingering.

Pairing suggestion

Meat stews such as venison or wild boar, mushroom based dishes, wild rice and pasta.

Technical Data

Producer: Real Companhia Velha
Origin: Região Demarcada do Douro
Classification: Douro DOC

Grape variety: Tinto Cão
Bottles produced: 3.533 bottles (75cl)

Soil type: Schist
Age of vines: 22 years
Vineyard altitude (m): 290m
Vine training system: Royat - Unilateral cordon

Harvest method: Manual
Harvest period: September

Alcohol content: 14°
Total Acidity: 5.6 g/l
Total sugar: 0.6 g/L

Wine name: Séries Tinto Cão
Type: Tinto
Vintage: 2019

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

pH: 3.65
Volatile acidity: 0.6 g/L
Total SO₂: 34 mg/L
Free SO₂ at bottling: 99 mg/L
Allergens: Contains sulphites

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