



FACT SHEET

QUINTA DOS ACIPRESTES RESERVA, DOURO D.O.C., 2003 Red

In early 1996, Real Companhia Velha founded its' "Fine Wine Division" as an independent entity within the company. The sole objective was to energise a new epoch of experimentation in grape growing, specific fruit selection according to wine style and winemaking itself. Moreover, the new team of agronomists and enologists were given complete freedom to produce a wine that could stand shoulder to shoulder with the world's best. Therefore, with great pride, Real Companhia Velha introduces Quinta Aciprestes Reserva as the standard bearer of its revitalised table wine range.

The Region

In 1758, the Douro area became the first demarcated wine region in the world. Better known for the production of Port, this region has always produced wines of great distinction marketed under the denomination Douro.

Located 100 kms east of the city of Porto the Douro Region extends 120 kms from west to east in the direction of the Spanish border and covers a total surface of 250.000 hectares of which 40.000 are planted with vines.

Characterised by schistous soil, the region has a phosphorous laden sedimentary rock that fragments vertically to allow the roots of the vine to penetrate deep into the subsoil to reach water and nutrients. The climate changes from cold and rainy winters to long summers with desert climate.

Grape Varieties

Touriga Nacional

Wine Analysis

Alc. Vol.	14.41%
Total acidity	5.85g/l
pH	3.54

Tasting notes

Quinta dos Aciprestes Reserva stands at the very top of Real Companhia Velha's Fine Wine range. An extremely careful grape selection in the most favoured parcels of Touriga Nacional and Touriga Francesa in the Quinta dos Aciprestes is annually undertaken to identify grapes with potential to develop rich varietal flavours, deep colour and excellent tannin structure.

A controlled fermentation for optimum extraction is followed by a 14 to 16 month ageing period in barrel. French, American and Eastern European oaks are utilized to complement the intense varietal characteristics. Deep garnet ruby colour coupled with exuberant cassis and cherry fruit and complex wood aromas signal first what the palate soon tastes. Powerful body and flavour are interlaced within the boldly structured acidity and tannin.

Although approachable now, the wine promises rich rewards for patient cellaring.

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