

REAL COMPANHIA VELHA

QUINTA DOS ACIPRESTES GRANDE RESERVA

<i>Wine</i>	Quinta dos Aciprestes Grande Reserva
<i>Varieties</i>	Touriga Nacional
<i>Vintage</i>	20xx
<i>Appellation</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	20.000 bottles (750ml)

Store bottles on their sides in a cool place (16°C to 18°C) away from direct light. Serve at 18°C. Enjoy this superb wine, made from our best vineyards, ready to drink, yet with potential to develop after bottling: Ideal accompaniment to strong flavoured meat and game dishes and strong cheeses.

Background Information

Bordering the Douro River and possessing ideal afternoon sun exposure, the slopes of this Quinta 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.

The Grande Reserva wine is produced from Touriga Nacional, predominant variety, and Touriga Franca, in a minor share, planted in the 6 and 15 parcels of the Quinta. The wine ages in new oak barrels.

2007 Season

Up until the harvest, the levels of rainfall stored during the winter were within the normal figures for the area, favouring the subsequent vegetative and productive development of the vines. As for the active phase of the vegetative cycle (April to September), May was dry and relatively cold, and rainfall levels were pretty high in June and August, even if air temperatures levels were normal. Rainfalls during August, coupled with normal temperature values for that period, were favourable for an adequate course of maturation.

Winemaking and Maturation

Fermentation and maceration take place in stainless steel tanks at a controlled temperature. 100% of the wine ages in new French and American oak barrels for 18 months in excellent natural ageing conditions.

<i>Technical data</i>	
Alc./Vol.:	14.50%
Total acidity:	5.25 g/l
PH:	3.62

Notes

Appearance: Intense, opaque and garnet colour.

Nose: Complex smoky jam notes with floral and vanilla aromas.

Mouth: Huge ripe fruit explodes on the palate, big but soft tannins carry the flavours to a long lasting finish. Although approachable now, the wine promises rich rewards for patient cellaring.

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