

REAL COMPANHIA VELHA QUINTA DE CIDRÔ PINOT NOIR



<i>Wine</i>	Quinta de Cidrô Pinot Noir
<i>Varieties</i>	Pinot Noir
<i>Vintage</i>	2007
<i>Appellation</i>	Vinho Regional do Douro
<i>Country</i>	Portugal
<i>Production</i>	12.000 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 unfiltered wine, made from old vines, ready to drink, yet with potential to develop for at least 10 years after bottling: serve with strong dishes and game, especially wild boar and partridge.

Background Information

Quinta de Cidrô is located at São João da Pesqueira which is one of the most highly regarded areas of Douro. Cidrô has been transformed into a model experimental vineyard for the entire region.

In virgin soils, cutting edge techniques were employed to plant the best varieties in a 150 ha area that is one of the largest contiguous single vineyard in the entire Douro Region.

In the most privileged location, international varieties perform equally well as the local grapes. Alvarinho, Chardonnay, Sauvignon Blanc, Semillon, Viognier, Pinot Noir, and the noble adaptable Cabernet Sauvignon are some of the foreign varieties that express here their better qualities when vinified by the extensive enological know-how acquired by the Company.

The Quinta de Cidrô Pinot Noir is another superb result of the ongoing experimentation taking place in this vineyard.

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, May was dry and relatively cold, light rains fell in June and August, while temperatures levels were normal. All told, these variable conditions were favourable for an adequate course of maturation.

Winemaking and Maturation

Fermentation and maceration take place in stainless steel tanks at a controlled temperature. The wine ages in French and American new oak barrels, 20% of which are new, for 12 months with excellent natural ageing conditions.

Technical data	
Alc./Vol.:	13.50%
Total acidity:	5.30 g/l
PH:	3.42

Notes

Appearance: Clean, bright and dept ruby red colour.

Nose: Tempting cherry and raspberry notes, with a touch of smoke and liquorice, well combined with vanilla and coffee contributed by the new oak.

Mouth: Very well structured, intense fruitiness on the palate, well-balanced with a long lasting finish.

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