



# Real Companhia Velha, Carvalhas Branco, DOC Douro, Portugal, '2023'

Product code: `5455

## PRODUCER PROFILE

Quinta das Carvalhas is one of Real Companhia Velha's most historic and iconic Douro estates, with written records back to 1759. It's a flagship property prized for its long heritage and viticultural diversity.

The majority of the quinta's vineyard surface is oriented towards a northern exposure, while a smaller section, situated on the opposite side of the mountain, benefits from a southern aspect. Most parcels are planted on steep slopes, with only a limited area located on gentler gradients at the hilltop. The estate's viticultural heritage is defined by near-century-old field-blend vines, where rare indigenous varieties form a valuable reservoir of ampelographic diversity. These venerable vines sit alongside younger plantings of selected varieties, cultivated using a modern, precise viticultural approach.

## VITICULTURE

When looking at producing a top Douro white, the focus was set upon the idea of blending their finest, traditional white Douro varieties and allowing them to integrate in perfect harmony with oak to reinforce its structure and generate more complexity. Carvalhas Branco was born in 2010 through their winemakers ambitious approach to the small parcels of white grapes located at one of Quinta das Carvalhas' highest spots, where the varieties Viosinho and Gouveio benefit from a higher altitude (400m) and cool breezes which are perfect for a good quality ripening of white grapes.

## WINEMAKING

The grapes are carefully handled and crushed on a pneumatic press. Fermentation starts in stainless steel vats at controlled temperature. 80% of the juice is transferred to french oak barriques for a 6 month ageing period in contact with lees. The wine is released after one year in bottle.

## TASTINGNOTE

A clean, bright, citric coloured single vineyard Douro White, revealing intense yet delicate aromas of orange blossom, apricot, with greenish nuances and a typical mineral character, which combine with hints of vanilla, derivative of its ageing in oak. Excellent structure, with a great complexity of fruit flavors yet with immense freshness and acidity which suggest great ageing potential.

## FOOD MATCHING

Fish Dishes, pastas and soft cheeses.



## TECHNICAL DETAILS

### Varieties:

Viosinho 50%,  
Gouveio 50%

Vegetarian  
Vegan

### Features

**ABV:** 13%

**Closure:** Natural cork

**Colour:** White

### Oak Ageing

**Time:** 6 Months

**Type:** French Oak Barrique

**% wine oaked:** 80

**% new oak:** 50

**Style:** Still wine

**Case Size:** 3 x 75cl

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