

Product code: 4543

Real Companhia Velha, Carvalhas Branco, DOC Duoro, Portugal, 2019



Producer Profile

The iconic Real Companhia Velha is the oldest wine company in Portugal, with a history of over 260 years of port production.

Founded in 1756 by the Portuguese Prime Minister Sebastião José de Carvalho e Melo, Marquis of Pombal (called Douro Wine Company back then) to regulate the trade and production of all Port wine. One of the first official duties of the company was the delineation of the boundaries of the Douro wine region. This act essentially made the Douro the world's first regional appellation. Today this company represents some of the finest Quintas in the Douro. Prestigious and experienced, they have been able to preserve and honour the traditional winemaking while investing in the future with constant modernisation and experimentation in their vineyards.

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.

Tasting Note

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%

ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French Oak

Barrique

% wine oaked: 80

% new oak: 50