



Real Companhia Velha, Vinhas Velhas, DOC Duoro, Portugal, 2018

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

Originating from selected parcels of centenary vines at Quinta das Carvalhas, the Carvalhas Vinhas Velhas is the very best that is produced at Real Companhia Velha. The result, is a superb Douro red, which not only expresses the singularity of this estate and its north facing vineyards, but also reflects on Douro's history, due to the vast diversity of varieties present in the parcels of old vines. What they extract from these vines is incredible power and concentration which comes from its sunny exposure the freshness and balance. A wine that will certainly offer great character after ageing few decades in bottle.

Winemaking

The harvest for this unique wine involves a very rigorous and complex selection of grapes handpicked from the oldest vines of Quinta das Carvalhas. The winemaker and the viticulture manager lead a small group of people that only pick the grapes/variety that taste and look matured at its best. The grapes are foot-treaded in the tradition granite lagar which due to its wide yet low in height format, allows a permanent contact of the skins with the juice resulting in a soft natural extraction bringing along very fine aromas with great complexity and a huge structure reflected by the high quality of tannins. Ageing takes place in French oak barriques (being 50% new) for a period of 18 months in cellars with controlled temperature.

Tasting Note

Carvalhas represents the very best of what can be produced in this historical vineyard. Exuberant and powerful, at the same time showing complexity and elegance, this wine produced in limited quantities reveals concentration and depth, characteristic of the very low yield provided by the old vines. The northern exposition of the parcel, brings freshness and balance. Aromas of black and red fruit are evident, along with spices and herbal notes. A majestic wine with various layers of flavours and a long and memorable finish.

Food Matching

Perfect with Game and Red meats.

Awards

Robert Parkers The Wine Advocate 95 Points Robert Parkers The Wine Advocate 92+ Points



Product code: 4545

Technical Details

Varieties:

Old Vine Field Blend 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Oak Ageing

Time: 18 Months

Type: French Oak Barrique



Style: Still wine
Case Size: 6 x 75cl

% wine oaked: 100
% new oak: 50

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