



REAL COMPANHIA VELHA

Quinta dos Aciprestes Reserva 2017



Country

Portugal

Appellation

DOC Douro

Varietal

60% Touriga Nacional
40% Touriga Franca

PAIRING

An ideal partner for rich meats dishes, game and strong cheeses.

SCAN FOR MORE INFO



Technical Data

Alc./Vol.:	14%
Total Acidity:	5.2 g/l
pH:	3.68

Store bottles on their sides in a cool place (14°C/57°F) away from direct light.
Serve at 18°C /64°F.

92 POINTS WINE ADVOCATE

"Compared to the regular Tinto, this adds some generosity, but it is still tightly wound and beautifully structured. Never jammy, while showing fine fruit and concentration, this is built to age. Refined, round, but very serious and carefully crafted, this is pretty terrific. It's an even better value"

- Mark Squires
August 30, 2019

Winemaking and Maturation

This wine embraces our top grape (Touriga Nacional) in its most traditional style: produced at low altitude with a hot climate.

Fermentation occurs in stainless steel vats at controlled temperature. The wine then ages in French Oak barriques for a period of 12 months, in which 30% of the wine ages in new oak.

The wine reveals an astonishing violet colour and very complex aromas of red and black fruit perfectly integrated with nuances of vanilla and floral notes. On the palate, it shows its huge dimension of red and black berry flavours, which combine splendidly with its round tannins, offering an everlasting and pleasant finish.