

QUINTA DAS CARVALHAS

(DOURO, VISEU DISTRICT, NORTHERN PORTUGAL)

<http://realcompanhiavelha.pt/pages/quintas/4#>



Quinta das Carvalhas is one of the most emblematic and spectacular properties in the Douro Valley. Written references regarding this magnificent vineyard can be traced back to 1759.

Enjoying a prominent position on the left bank of the Douro River, in Pinhão, the estate covers the entire hillside facing the Douro River and occupies part of the slopes of the right bank of the tributary Torto river.

Quinta das Carvalhas is characterized by very particular edaphoclimatic conditions. Its vines are located at various altitudes - extending from river border to the top of the slope. The largest vine surface of the Quinta faces a northern sun exposure, yet, another fraction of the vineyard, on the other side of the mountain, faces a southern exposure. Most of the parcels are planted in areas of deep inclination, with only a small fraction planted at a less inclined location, at the top of the hill. The viticultural heritage is constituted of almost-centennial vines of field blend, in which rare indigenous varieties are considered interesting repositories for an ampelographic variation. Younger vines are composed by distinguished varieties and benefit from a modern viticultural approach.

Vintage Port 2015

CSPC# 784058

750mlx6

20.0% alc./vol.

Chemical Analysis

Acidity: 5.46 g/l pH: Residual Sugar: 99.0 g/l

Grape Variety

Old Fields blend: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

General Info

Vintage Ports originate from the oldest World Heritage Appellation and one of the most important wine regions worldwide, the Douro Valley. Real Companhia Velha are the oldest firm in the business, producing this sublime nectar for more than 250 years. Real Companhia Velha were founded by D. José I, King of Portugal in 1756, with the aim of monitoring Port production, as well as having a good share in its production and exports. Nowadays, the Silva Reis family, have dedicated their efforts in the production of both Port and Douro wines, focusing on the consistency and quality of each bottle. Through innovative methods the company seeks to provide high quality wines derived from their own vineyards yet maintaining a traditional sense to operations. Quinta das Carvalhas is the most emblematic and spectacular property in the Douro Valley. Written references about this magnificent vineyard can be traced back to 1759, its old vines, of post-phylloxera plantation, are reaching the respectful age of one century. Enjoying a prominent position on the left bank of the Douro River, in Pinhão, it covers the whole of the hillside facing the Douro River and occupies part of the slopes of the right bank of the tributary Torto River.

Vintage

2015 was mainly characterized by its irregular climatic conditions, starting with a cold, dry winter, followed by a hot and unusually dry spring and summer. The main highlights of this campaign were the low precipitation levels during most of the vegetative cycle as well as the high temperatures registered between June & July. These conditions caused an advance in the vegetative cycle of about two weeks according to average results for the region. On a phytosanitary approach, diseases and plagues had very little impact on the quality and quantity of grapes this year. In consideration to the previous 10 years, 2015 showed the best results in terms of a phytosanitary evaluation for the overall harvest. 2015 was yet another great year for the Douro, revealing complex, structured and powerful Reds.

Vineyards

This Vintage Port is produced from a selected parcel of Quinta das Carvalhas' Old Vines. The concept of Old Vines derives from a mixture of single varieties (20 to 30) within the same parcel; a technique used by our ancestors as a method of spreading production risks. These vines of almost a century old are the spine for all the great wines produced at Quinta das Carvalhas.



Vinification/ Maturation	The grapes for this Vintage Port were fermented in the traditional stone lagars after the classic foot treading method of press and remontage. Wine brandy is added at the beginning of fermentation, interrupting the process, and preserving all-natural sugars. The wine then ages in oak vats for a period of two years before bottling.
Tasting Notes	The Quinta das Carvalhas Vintage 2015 presents an intense purplish colour, unveiling all its youth. The wine shows a magnificent bouquet with floral nuances and cistus, while on the palate reveals a firm, mineral structure, and great definition. Yet, it stands elegant and rich in soft tannins, with a long and persistent finish.
Serve with	Serve at 17-18°C. In warm weather, chill, and drink as an aperitif. Serve with foie gras, blue cheeses, creamy cheese, cheese quiches, coffee, and dried fruits.
Production	6,000 bottles made.
Cellaring	Store bottles upright in a cool place (12°C to 14°C) away from direct light.
Scores/Awards	94 points - James Molesworth, <i>Wine Spectator</i> - October 2018 92 points - Roger Voss, <i>Wine Enthusiast</i> - April 2018
Reviews	<i>"Lush and layered, with enticing fig, blackberry and black currant puree notes, mixed with Turkish coffee, baker's chocolate and licorice snap flavors. Warm and fleshy through the finish, with a smoldering character. Best from 2030 through 2050. 500 cases made."</i> - JM, <i>Wine Spectator</i> <i>"This impressive single-quinta wine is packed with fruit and plenty of the firm tannins. Ripe, perfumed and with touches of sweetness, it will age well. Drink from 2027."</i> - RV, <i>Wine Enthusiast</i>
