

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.

Late Bottled Vintage (LBV) Port 2016

CSPC# 861247

750mlx6

20.0% alc./vol.

Chemical Analysis	Acidity: 3.9 g/l	pH: 3.76	Residual Sugar: 10.0 g/l
Grape Variety	60% <i>Touriga Nacional</i> , 40% <i>Touriga Franca</i>		
Vintage	The Vintage 2016 was mostly characterized by a high atypicality in terms of climate, with an unusually warm yet rainy winter, a cold and extremely showery spring followed by very hot and dry summer. The flowering stage occurred more prematurely than usual with 2 weeks in advance, however, a cold spring implied a delay of 2 weeks (compared to usual timing) in the cycle and in the showing of colour. The harvest period extended until mid-October, over a period of 7 weeks, and was considered one of the most peaceful of the last decade, registering a mild climate and almost no rain. This was yet another good Vintage for the region, resulting in very elegant, fresh, and very aromatic wines.		
Vinification/ Maturation	Fermentation for Quinta das Carvalhas LBV follows the traditional granite lagares with foot treading for greater extraction, ensuring the necessary concentration for this style of Port. The stage takes place in oak vats for a period of 4 to 6 years.		
Tasting Notes	The Quinta das Carvalhas LBV 2016 reveals a beautiful balance and very fine tuning, as the harvest clearly suggests. On the nose it reveals notes of black cherry, wild berries and cistus combined with delicate hints of spice, showing intensity and freshness. A powerful and concentrated Port, which impresses for its structure and fruit character showing depth and grip, with a long lasting, finish.		
Serve with	Serve at 16°C. This luxurious LBV is a great partner for strong blue cheeses and classic dark chocolate desserts.		
Production	3,000 cases made.		
Cellaring	Store these bottles in a cool, dry place away from direct light (16°C).		
Scores/Awards	92 points - Roger Voss, <i>Wine Enthusiast</i> - April 2021 17 points - <i>Revista de Vinhos</i> 16.5 points - <i>Vinho Grandes Escolhas</i>		
Reviews	<i>"This wine is rich and dense in flavors of chocolate and ripe black fruit. It has the bold tannins to match the concentration of the fruits, bolstered by a fresh touch of acidity. Drink now."</i> - RV, <i>Wine Enthusiast</i>		



Tinto 2017

CSPC# 784059

750mlx12

14.0% alc./vol.

Chemical Analysis	Acidity: 4.5 g/l	pH: 3.60	Residual Sugar: 0.95 g/l
Grape Variety	60% <i>Touriga Nacional</i> , 20% <i>Tinta Roriz</i> , 20% <i>Touriga Franca</i>		
Vintage	2017 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, 2017 showed the best results in terms of a phytosanitary evaluation for the overall harvest. 2017 was yet another great year for the Douro, revealing complex, structured and powerful Reds.		
Vineyards	The Quinta das Carvalhas Tinto is a close reflection of our terroir by featuring parcels located at various areas of the Quinta. Vineyards located at the very top of the mountain ensure freshness and elegance, while the ones located at lower faces provide structure and power.		
Vinification/ Maturation	For the Quinta das Carvalhas Tinto, fermentation takes place in stainless steel vats at controlled temperature. The wine then ages in French oak barriques for 12 months, gaining structure and complexity.		
Tasting Notes	A very fresh wine, with a beautiful ruby color and aromas of red fruit harmoniously integrated with creamy vanilla notes, demonstrating notable aromatic intensity and complexity. Very balanced and round, resulting in a very pleasant and long-lasting finish.		
Serve with	Enjoy this wine at its utmost splendor when served at 16°C. An ideal partner for meat, pastas, and cheeses.		
Production	75000 bottles made		
Cellaring	Store bottles on their sides, in a cool place (16°C) and away from direct light.		
Scores/Awards	92 points - James Molesworth, <i>Wine Spectator</i> - December 2021 89 points - Mark Squires, <i>Wine Advocate</i> - July 2021		
Reviews	<i>"Stylish, with silky-textured flavors of plum and boysenberry preserves that glide through, flecked with anise and fruitcake notes that meld into the fruit through the finish. Drink now through 2023. 15,000 cases made."</i> - JM, <i>Wine Spectator</i>		
	<i>"The 2017 Tinto is mostly Touriga Nacional, with 20% each of Touriga Franca and Tinta Roriz, aged for 12 months in an equal mixture of used Portuguese vats and French barrels. It comes in at 14.4% alcohol. This doesn't feel substantial in the mouth, but in fact, the fruit is expressive and ripe. Gracefully constructed, this silky blend emphasizes its mid-palate finesse, its ripe tannins, and its classy demeanor as it opens up. It's a very nice value and a perfect food wine. It is ready to drink now, but perhaps it won't be a long-term ager. It should still hold throughout most of this decade. It's worth leaning up on this for the moment."</i> - MS, <i>Wine Advocate</i>		



Touriga Nacional 2016

CSPC# 784065

750mlx12

14.0% alc./vol.

Chemical Analysis	Acidity: 4.7 g/l	pH: 3.70	Residual Sugar: 2.2g/l
Grape Variety	100% <i>Touriga Nacional</i>		
Vineyards	The Touriga Nacional parcels present at the estate represent for 55 acres having North and South exposure.		
Vintage	The year began with a warm, wet winter and at the start of the growing season the vines looked very advanced. Then followed a cold, wet spring which cut yields and made for concentration in the wines. The summer months were hot and dry with a heat wave in August lasting into early September. The hottest day of the year in Pinhão was 6th September when a temperature of 43°C was recorded with 9% humidity. Sugar readings in August were low due to photosynthesis having been slowed by the extreme heat but rain in on 25th and 26th August helped put things back on track, especially in the Douro Superior. More welcome rain came on 12th and 13th September, and this proved to be the saving grace. Anyone who picked too early was unlikely to get the balance and freshness that came from harvesting evenly ripened grapes and there are one or two wines from this vintage that taste both green and raisiny at the same time. The growers that delayed picking to allow the rain to soak in and the grapes to swell took a significant risk as the equinox often brings more unstable weather. But when quality conscious growers and producers resumed picking around 22nd September the sun was shining and continued to shine brightly into October. Crucially the nights were cool. Rain only returned on 13th October by which time the last of the grapes had been picked.		
Vinification/ Maturation	A careful selection of Touriga Nacional grapes is fermented in medium size stainless-steel tanks at controlled temperature to be aged partially (50%) in new French oak barrels for 12 months.		
Tasting Notes	The aromas are multilayered and intense: black cherries, wild berries, ripe fruit, tobacco, smoke, and a hint of animal notes (leather), complemented by delicate alcoholic notes reminiscent of rum pot. This first impression is reflected in the mouth, where the powerful but ripe tannins meet a fresh fruity structure. The sensory impression is fascinating and has many facets. In the long-lasting finish, this varietal wine offers a lot: substance, body, structure, and class.		
Serve with	Enjoy this powerful and vibrant Touriga Nacional with red meat, game, and cheeses.		
Production	7,500 cases made.		
Cellaring	Store bottles on their sides in a cool place away from direct light. Serve at 18°C.		
Scores/Awards	88 points - Gillian Sciaretta, <i>Wine Spectator</i> - November 2019 91 points - James Suckling, <i>JamesSuckling.com</i> - November 2019 93 points - Roger Voss, <i>Wine Enthusiast</i> - April 2021		
Reviews	<i>"This medium- to full-bodied red offers a nice mix of savory and fruit flavors, with steeped raspberry and currant fruit interwoven with graphite, cedar and licorice details, displaying hints of violet on the moderately tannic finish. Drink now through 2023. 7,500 cases made."</i> - JM, <i>Wine Spectator</i>		
	<i>"This Touriga Nacional, made exclusively from grapes grown in a North-facing hillside of the Quinta, expresses the fresh varietal character with floral and bergamot notes dominant over riper fruit flavours of blueberries. It is intense, deep and complex offering great pleasure to enjoy while young and vibrant, although it will certainly reward patient cellaring."</i> - JS, <i>JamesSuckling.com</i>		
	<i>"This is a finely textured wine, just approaching maturity but its tannins and perfumes are impressive. The spectacular vineyard on the southern bank of the Douro has given a ripe wine, packed with black fruits and with a fine future. Drink from 2022."</i> - RV, <i>Wine Enthusiast</i>		



Touriga Nacional 2017

CSPC# 784060

750mlx12

14% alc./vol.

Chemical Analysis	Acidity: 4.9 g/l	pH: 3.70	Residual Sugar: 0.7g/l
Grape Variety	100% <i>Touriga Nacional</i>		
Vintage	The year 2017 was essentially characterized by a significantly atypical climate, having this been an extremely hot and dry year all round. Sprouting occurred prematurely, followed by a big advance in the vegetative cycle up until the harvest, due to a continuous evolution in climate conditions. The long absence of precipitation alongside very high temperatures caused meaningful hydric and thermal stress, resulting in one of the earliest harvest campaigns in Douro history, beginning in mid-August with a three week advance in comparison to usual timings. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds and remarkable Ports.		
Vineyards	The Touriga Nacional parcels present at the estate represent for 55 acres having North and South exposure.		
Vinification/ Maturation	A careful selection of Touriga Nacional grapes is fermented in medium size stainless-steel tanks at controlled temperature to be aged partially (50%) in new French oak barrels for 12 months.		
Tasting Notes	This Touriga Nacional, made exclusively from grapes grown in a North-facing hillside of the Quinta, expresses the fresh varietal character with floral and bergamot notes dominant over riper fruit flavours of blueberries. It is intense, deep, and complex offering great pleasure to enjoy while young and vibrant, although it will certainly reward patient cellaring.		
Serve with	Enjoy this powerful and vibrant Touriga Nacional with red meat, game, and cheeses.		
Production	1,500 bottles made.		
Cellaring	Store bottles on their sides in a cool place away from direct light. Serve at 18°C.		
Scores/Awards	89 points - Mark Squires, Wine Advocate - July 2021		
Reviews	<i>"The 2017 Touriga Nacional, with just "Quinta das Carvalhas" on the label, was aged for 12 months in 50% new French oak. It comes in at 13.85% alcohol. This is the mid-level estate Touriga. Don't confuse this with the Touriga that has "Carvalhas" in large letters with a sub-text of "Touriga Nacional de Quinta das Carvalhas," which is more of an upper-level wine. This is straightforward with decent depth and just a bit of power on the finish, but as it expands in the glass with aeration, it shows very nicely as a middle-of-the-road Touriga. It doesn't stand out for anything, but it touches all the bases nicely. It's not the most expressive Touriga, but it projects solidity, a modest backbone, and a decent finish. For the nice price, it's a very good deal. It should be able to hold well throughout most of this decade, but it will probably be at its best now and over the next few years. It is worth leaning up today"</i>		

- MS, Wine Advocate



Reserva 2019

CSPC# 784061

750mlx12

14.6% alc./vol.

This Reserva is one of the great and most typical Douro reds made at this Quinta. Produced from parcels of Old Vines, it reveals unique complexity and immense structure.

Chemical Analysis	Acidity: 5.20 g/l	pH: 3.67	Residual Sugar: g/l
Grape Variety	60% Touriga Nacional, 20% Touriga Franca, 20% Tinta Roriz.		
Vintage	The 2019 campaign was depicted by significant oscillations in temperature and unusually low precipitation levels, considering this to be a dry year. The vegetative cycle began quite early in comparison to previous years, as sprouting and flowering occurred before normal dates. April registered plenty of rainfall, yet following months were dry. In the beginning of July, high temperatures caused scald on some grapes. Harvest began later than usual with temperatures in September slightly above average and without precipitation. Mild rainfall occurred during mid-September, reducing the soil's hydric deficit, resulting in a positive impact for the ripening process.		
Vinification/ Maturation	Grapes were harvested in good sanitary conditions, allowing wines of great quality, with high levels of acidity and excellent phenolic composts.		
Tasting Notes	Fermentation and maceration for this wine occurs on stainless steel tanks at controlled temperature. 100% of the wine ages in French oak barriques, 60% in new oak.		
Serve with	This Quinta das Carvalhas Reserva presents a beautiful and intense ruby colour, with powerful varietal aromas of mature red fruit successfully integrated with vanilla nuances, from ageing in oak. A very full bodied wine, harmonious and round, with flavours of black fruit. A very long and velvety finish crowned by an excellent acidity.		
Production	Enjoy this complex and powerful Douro Reserva with game dishes, steak or pastas		
Cellaring	5,000 cases produced.		
Scores/Awards	Store bottles on their sides in a cool place away from direct light. Serve at 16°C.		
	89 points - James Molesworth, Wine Spectator - December 2021		
	90 points - Mark Squires, Wine Advocate - July 2021		



Reviews *“Frankly ripe, featuring a burst of fig, boysenberry and blackberry compote flavors. But this is fresh too, displaying flashes of mint and violet. Has a sheen of toast on the finish, with fresh acidity hiding underneath. Touriga Nacional, Tinta Roriz and Touriga Franca. Drink now through 2024. 5,000 cases made.”*
- JM, Wine Spectator

“The 2019 Reserva is mostly Touriga Nacional with 20% each of Tinta Roriz and Touriga Franca, aged for 12 months in 50% new French oak. It comes in at 13.85% alcohol. Somewhat oddly, the Reserva this issue is a newer vintage than the regular Tinto (2019 vs. 2017). That, I'm told, is because the Reserva has less quantity and sells faster. Given the vintage differences and the maturity differences, I'd take the Tinto today, although that will likely change as they both age. Today, although seeming no riper, this Reserva does seem more substantial in mouthfeel and adds a bit more power on the finish. Still, the tannins are rather ripe here too, so you could drink this easily right now. It's a different year and a different maturity level, but the styles are pretty similar, granting that this has a little more oak impact, but only a little. This handles the wood rather well, however. Overall, this just feels more intense and fuller bodied. Conceding that the two-year difference in age could be a factor there, I'd give the nod to this eventually, but I'd drink the lovely Tinto today.”
- MS, Wine Advocate

Tawny Reserva Port NV

CSPC# 784057

750mlx6

19.1% alc./vol.

Chemical Analysis	Acidity: g/l	pH: 3.52	Residual Sugar: 102.0 g/l
Grape Variety	50% Touriga Nacional, 30% Touriga Franca, 20% Tinta Roriz		
Vintage	Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all-natural sugars in the wine and allows the development of a licorice texture. Quinta das Carvalhas' Reserva Tawny is one of the fine Ports produced at this emblematic Quinta, made from a Field Blend of diverse indigenous grape varieties. The Reserva designation is attributed to this Tawny of superior quality.		
Vinification/ Maturation	The Ports selected for the Reserva Tawny, begin fermentation in autovinifiers until interrupted through the addition of brandy, preserving its natural sugars. The Ports then age in old oak barrels and vats for a period of 7 years.		
Tasting Notes	An elegant Tawny showing golden reflexes and a redish-brown colour. Intensely aromatic, with hints of raisins, honey and chocolate, bringing to memory the aromas of tradition. Velvety on the palate and rich in flavours of dry fruit and red berry jam.		
Serve with	Serve at 16°C. Enjoy this Reserva Tawny as a pairing for chocolate mousse or by itself. Also, an excellent partner for cigars		
Production	3,000 cases made.		
Cellaring	Store these bottles in a cool, dry place away from direct light (16°C).		
Scores/Awards	90 points - Kim Marcus, Wine Spectator - August 31, 2016 87 points - Kim Marcus, Wine Spectator - September 30, 2014 85 points - Roger Voss, Wine Enthusiast - October 1, 2016		
Reviews	<i>"This is suave, with baked plum, cherry tart and brick flavors that are rich and well-rounded. The spicy finish offers engaging minerality. Drink now. 1,500 cases made."</i> - KM, Wine Spectator <i>"The roasted plum, sweet cherry and buttery notes are supple and fresh, with nutmeg accents lingering on the finish, accented by citrus peel hints. Drink now. 3,000 cases made."</i> - KM, Wine Spectator <i>"A soft and sweet wine that has good acidity as well as gentle red fruits. The wine is lightly textured and very easy on the palate."</i> - RV, Wine Enthusiast		



10 Year Tawny Port

CSPC# 784054

750mlx6

20.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	<i>Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão</i>		
Vintage	The 10 Year Old from Quinta das Carvalhas is one of the fine Ports produced at this Estate from a parcel of various indigenous varieties planted in a field blend. The 10 Years designation is result of a blend from differently yeared Ports, which are rigorously selected and aged in premium oak casks that make up an average of 10 years.		
Vinification/ Maturation	Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all-natural sugars in the wine and allows the development of a licorice texture. The Ports selected for the blending of this wine are fermented in the traditional lagars for better extraction of power and structure, and in autovinifiers for elegance and mellowness. The ageing process is then carried out in oak barrels and vats.		
Tasting Notes	The Quinta das Carvalhas 10-Year-old Port is a starting point for aged Tawny Ports. Its reveals a beautiful tawny colour with golden shades, which characterizes the typicality of the kind. Ripe fruit aromas are integrated with oak nuances and hints of honey and spice, while its flavours unveil caramel and butterscotch.		
Serve with	In order to enjoy this Port at its maximum splendor, it should be served at 16°C, partnering preferably with light chocolate deserts, soft cheese and a cigars.		
Production	2,500 cases made		
Cellaring	Store bottles upright in a cool place (16°C) away from direct light.		
Scores/Awards	89 points - Kim Marcus, Wine Spectator - August 31, 2016 88 points - Kim Marcus, Wine Spectator - September 30, 2014 88 points - Roger Voss, Wine Enthusiast - December 1, 2014		
Reviews	<i>"This offers concentrated red plum and dried cherry flavors that feature plenty of cocoa powder notes. The finish is fresh and well-spiced. Drink now. 2,300 cases made."</i> - KM, Wine Spectator <i>" Shows notes of underbrush to the dried plum and roasted cherry flavors. Graphite and spice accents show on the finish, with bittersweet chocolate details. Drink now. 2,500 cases made."</i> - KM, Wine Spectator <i>"While the wine is showing the spirit strongly, that doesn't detract from the good acidity and dried-fruit flavors. It has kept much of its freshness, still hinting at red fruits, while the wood aging provides great support. The aftertaste, with its aromatic acidity, is just right."</i> - RV, Wine Enthusiast		



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	<i>Old Fields blend: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão</i>		
General Info	<p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p>		
Vintage	<p>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.</p>		
Vineyards	<p>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 varietals (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 here</p>		
Vinification/ Maturation	<p>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.</p>		
Tasting Notes	<p>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.</p>		
Serve with	<p>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.</p>		
Production	<p>6,000 bottles made.</p>		
Cellaring	<p>Store bottles upright in a cool place (12°C to 14°C) away from direct light.</p>		
Scores/Awards	<p>94 points - James Molesworth, <i>Wine Spectator</i> - October 2018 92 points - Roger Voss, <i>Wine Enthusiast</i> - April 2018</p>		
Reviews	<p><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></p> <p><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></p>		



Memories Very Old Tawny Port NV

CSPC# 786596

750mlx1

20.0% alc./vol.

SOLD OUT

Chemical Analysis

Acidity: g/l pH: Residual Sugar: 154 g/l

Grape Variety

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão

General Info

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.

The oldest Portuguese wine cellar, Real Companhia Velha, celebrates 260 years of existence! Founded in 1756, it is currently one of the largest producers of Port and Douro Wine exporting more than 65% of its production. It was one of the fundamental pieces for the demarcation of the Douro region, the first to achieve this status in the world.

For this celebration, the company decided to launch the "Carvalhas Memories", a unique port wine from the 1867 vintage with a little touch of 1900. We are talking about a wine that is more than 100 years old. Amazing! Produced in Quinta das Carvalhas, a beautiful property with 120 hectares of vineyard situated on the left bank of the Douro River in Pinhão, which has old, century-old vineyards. There were thus launched 260 exclusive and numbered bottles with a crazy price of 2750 euros. Half the copies are already on the market! The bottle is in a unique and historical format, in crystal handcrafted by Vista Alegre and decorated with gold paint

The story of this Port travels back to the harvest of 1867 at Quinta das Carvalhas, one of the most prominent properties in the Douro Valley, which is highly known for the beauty of its landscape and its spectacular vineyards.

This Port unveils as a true memory of the 19th Century, preserved in time with meticulous care and an almost religious devotion. Kept at first in the cellars of the renowned company Miguel Sousa Guedes, it was later, during the 20th Century with the incorporation of this firm, left in the hands of successive generations of cellar masters at Real Companhia Velha.

Vinification/ Maturation

It followed a long and patient aging period at the Company's Centenary cellars in Vila Nova de Gaia, remaining in the original barrel of old oak until reaching a stage of perfection revealed by a sumptuous bouquet and an exceptional palate.

Tasting Notes

A blend of vintages from 1867-1900, this is just beautiful. With a powerful intense nose (the type of thing that makes Tawnies so exceptional), it proceeds to touch all bases. Crisp, fresh, and invigorating on the palate, it also finishes with a certain unctuous, yet subtle feel. It lingers beautifully, and it is just delicious for every moment it lingers. This is not the biggest or most powerful, but it does exactly what you want old Tawnies to do. It is fine.

Serve with

In order to enjoy this Port at its maximum splendor, it should be served at 16°C, partnering preferably with light chocolate deserts, soft cheese and a cigar.

Production

260 bottles

Cellaring

Drink 2015-2065

Scores/Awards

99 points - James Molesworth, Wine Spectator - Web Only 2016

96 points - Mark Squires, The Wine Advocate #218 - April 29, 2015

19.5 points - Revista de Vinhos - January 1, 2017



Reviews *“Walnut and hazelnut husk notes streak through this intense Port, followed quickly by racy dried orange peel, date, brown sugar, powdered ginger and green tea flavors. The long finish has terrific tension and drive, with a twinge of iodine adding lift and cut. Exotic and beautiful. Contains a majority of wine from 1867, blended with 7 percent wine from 1900. Drink now. 21 cases made.”*
- JM, Wine Spectator

“The NV Memories 19th Century Tawny Port from Carvalhas, due to be released in April 2015, was blended by winemaker Jorge Moreira in 2010, but at the time I tasted it was still not quite on the market. This preview look is worthwhile, though. A blend of vintages from 1867-1900, this is just beautiful. With a powerful, intense nose (the type of thing that makes old Tawnies so exceptional), it proceeds to touch all the bases. Crisp, fresh and invigorating on the palate, it also finishes with a certain unctuous, yet subtle feel. It lingers beautifully, and it is just delicious for every moment that it lingers. This is not the biggest or most powerful, but it does exactly what you want old Tawnies to do. It is fine. The drinking window is just a suggestion. Assume that it is pretty much immortal, if it comes with a reliable cork. There were just 75 cases scheduled to be produced. Note: This Port has been in the cellars of Real Companhia Velha for 55 years. It was previously kept at the original cellars of Port shippers Miguel Sousa Guedes & Irmãos (the owners of Quinta das Carvalhas at that time), which were taken over in 1953 by Manuel da Silva Reis, owner of Real Companhia Velha since 1960.”
- MS, Wine Advocate



Grandjo Late Harvest 2012

CSPC# 745752

375mlx12

13.0% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.44 g/l	pH: 3.61	Residual Sugar: 156.0 g/l
Grape Variety	100% Semillon		
General Info	<p>Quinta do Casal da Granja is located in the high plateau of Alijó around the very small village called Granja de Alijó and has a significantly large vineyard surface (168 ha) benefitting from the cool and fresh breezes which optimize the oenological potential of white wines. The brand name Grandjó originates from the abbreviation of those two words (Granja de Alijó) and relates to the source of the grapes.</p> <p>Some parcels of the estate enjoy a micro-climate conducive to morning mist (light fog) and humid late afternoons, which are ideal to develop Late Harvest wines. The Semillon grape has been known in Portugal as Boal, and it was believed to be an indigenous varietal until very recently when we discovered that Boal is actually Semillon. Since then, Semillon has been classified as a DOC Douro varietal.</p> <p>The Grandjó Late Harvest is produced from rigorous hand-selection of Semillon grapes affected by the fungus Botrytis Cinerea. A natural phenomenon known as the “noble-rot”, results in the production of sweet wines with unctuous flavours and a long glycerol-like finish.</p>		
Vintage	<p>In 2012, we had the driest winter (December to February) in the last 40 years. The drought was slightly reduced in April and May. Due to March temperatures, the bud break occurred within the average dates, a delay was then verified until the beginning of the blossoming, which was stimulated by the sudden temperature rise, happening around the 25th May.</p> <p>Later, the low temperatures delayed the vegetative cycle again, which lasted until the beginning of the harvest.</p> <p>The main characteristics of 2012 were the low levels of water in the soil, conditioning the vigour of the plants and strong coulure and millerandage. The grapes arrived at the winery in perfect conditions, with excellent ripeness, concentration, and acidity.</p>		
Vinification/ Maturation	<p>The grapes are crushed in a pneumatic press. Fermentation takes place in stainless steel tanks, and the process is interrupted through a sudden decrease in temperature to keep natural residual sugar. Ageing for 50% of the wine takes place in French and American oak <i>barriques</i> for 12 months, being 30% new oak. The remaining wine (50%) is kept in stainless steel until the final blend.</p>		
Tasting Notes	<p>A bright golden coloured Botrytis wine with complex aromas of ripe tropical fruits, peach, apricot, and honey, with hints of vanilla from the partial barrel ageing. A huge wine with a delicate sweetness laced with unctuous flavours and a long finish balanced by a lively acidity.</p>		
Serve with	<p>Serve at 12°C. Enjoy this fresh-style and delicious wine on any occasion: serve with “foie gras”.</p>		
Production	<p>6600 bottles (375ml).</p>		
Cellaring	<p>Store bottles on their sides in a cool place (16°C) away from direct light.</p>		
Scores/Awards	<p>96 points (18/20) - Restiva de Vinhos</p>		
Reviews	<p><i>“Clear, clear and golden bright colour. Complex flavours of ripe tropical fruits, peaches, apricots, and honey, intertwines with a hint of vanilla resulting from the partial oak ageing. Sweet and unctuous with a long finish balanced by lively acidity.”</i> - thefinewinecompany.co.uk</p>		



Carvalhas Branco 2018

CSPC# 784064

750mlx6

13.5% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.7 g/l	pH: 3.20	Residual Sugar: g/l
Grape Variety	60% Viosinho, 40% Gouveio		
Winemaker	Jorge Moreira		
Carvalhas Brand	<p>Launched in 2012, the brand Carvalhas pays homage to this beautiful Quinta and its premium quality vines. Through a range of 3 wines, we explore the best this Quinta has to offer, with focus on its oldest vines of almost a century old, which are the secret to producing Carvalhas Vinhas Velhas. These wines reflect our soil, sun, vineyards, and history, together with our knowledge and experience.</p> <p>Quinta das Carvalhas is the most emblematic and spectacular property 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.</p> <p>Carvalhas' white grapes are located at the top of the hill, benefitting from a cooler climate and fresher breezes, which contributes to craft the level of acidity and minerality that typifies this complex white wine, full of character and freshness.</p> <p>2018 was another atypical year in the Douro. We could even define irregular and uncharacteristic as the rule in recent years. 2018 had many difficulties and as main characteristics that define it: frequent and extended rainfall periods, hailstorms, the great mildew pressure and the summer heat wave. But it seems that the grape quality was good and even, in some cases, as reported by some Douro producers, extraordinary. It was a late harvest, still determined by the vineyard vegetative cycle delay, which in turn determine that the harvest would begin later than usual. There was a generalized harvest delay throughout the Douro demarcated region of about 2 weeks in the different stages of the vine and grape development, sprouting, flowering and veraison. As mentioned, the higher temperatures that occurred in the grape's maturation phase allowed some recovery of the phenological cycle. There was good and quite hot weather throughout the 2018 harvest, with high temperatures above 30°C (according to the IPMA data, September was the hottest since there are records) with hot days, but cooler nights that also influenced the final quality of grapes and wines. The harvest ended, in most cases, in the second and third week of October, which coincided with the first autumn rains.</p> <p>All the difficulties of the wine year mentioned above – the unstable climatic conditions, hailstorms, mildew pressure and the heat wave – have led to a production drop, generally about 30% less (or between 20% to 50%), however, when considering the grape quality, producers consider that quality was very good this year. Despite everything expectations are high, not only for Port wines but also for the house D.O.C. Douro wines.</p>		
Vintage			
Vineyard	The grapes that give rise to these tops range are sourced from old vineyards of Quinta das Carvalhas, the oldest and flagship property of Real Campanhia Velha. The white grape vineyards are located in high dimensions, benefiting from milder temperatures and exposure to cool breezes, which greatly contribute to the acidity and minerality that characterize the 'white Carvalhas' complex, a wine with character and freshness.		
Vinification/ Maturation	The grapes are carefully handled and crushed on a pneumatic press. Fermentation starts in stainless steel vats at controlled temperature. Once at its peak of fermentation 80% of the juice is transferred to <i>barriques</i> of French oak to terminate the process. The wine stays in <i>barriques</i> in contact with lees for 8 months. The wine is released after one year in bottle.		
Tasting Notes	It is a clean, clear wine with a bright citrus color, fine and delicate aromas, with great intensity, fruit notes with notes of vanilla and toasted wine. Although full-bodied on the palate it provokes a feeling of lightness, due to the freshness of the flavors of living acidity. It ends with a very clean and refreshing persistence.		
Serve with	Store bottles on their sides in a cool place away from direct light. Serve at 12°C - 14°C. Good with seafood, fresh grilled fish, white meats and as an appetizer.		
Production	3,000 cases produced.		



Cellaring Lying down at a temperature of 15°C. Drink 2016-2025.

Scores/Awards **91 points** - Roger Voss, Wine Enthusiast - August 1, 2020
89 points - Mark Squires, Wine Advocate - August 2019
89 points - James Molesworth, Wine Spectator - Web Only 2020

Reviews *"Half-and-half Gouveio and Viosinho have been blended together into a ripe, spicy and rich wine. Aged in wood, the wine has a beautifully judged nutmeg and toast character that is fully integrated with the fine ripe fruits. Drink from 2021. Vinofiamma."*
- RV, Wine Enthusiast

"The 2018 Branco da Quinta das Carvalhas is a 60/40 blend of Viosinho and Gouveio aged for eight months in 30% new French oak. It comes in at 13.5% alcohol. This, says the winery, is from "small parcels of white grapes located at one of Quinta das Carvalhas's highest spots, where the varieties Viosinho and Gouveio benefit from a higher altitude (400 meters) and cool breezes, which are perfect for a good quality ripening of white grapes." Like many 2018s, this is a lighter-styled wine, yet it is (also like many 2018s) refined, bright and sophisticated. It has a certain delicacy, but it is very appealing, nonetheless. It seemed full enough early on, but it did lose a little volume with air, although not much energy. It should age reasonably well."
- MS, Wine Advocate

"Lemon oil, verbena and tangerine zest notes linger through this creamy, medium-bodied white, with honeysuckle, toast, spice and mineral details echoing on the finish. Gouveio and Viosinho. Drink now through 2023. 3,000 cases made."
- JM, Wine Spectator

"It is a clean, clear wine with a bright citrus color, fine and delicate aromas, with great intensity, fruit notes with notes of vanilla and toasted wine. Although full-bodied on the palate it provokes a feeling of lightness, due to the freshness of the flavors of living acidity. It ends with a very clean and refreshing persistence."
- Vinho Grandes Escolhas

Carvalhas Tinta Francisca 2012

CSPC# 784062

750mlx6

13.5% alc./vol.

SOLD OUT

Chemical Analysis	Acidity: 5.2 g/l	pH: 3.59	Residual Sugar: g/l
Grape Variety	100% Tinta Francisca		
Winemaker	Jorge Moreira		
Carvalhas Brand	Launched in 2012, the brand Carvalhas pays homage to this beautiful Quinta and its premium quality vines. Through a range of 3 wines, we explore the best this Quinta has to offer, with focus on its oldest vines of almost a century old, which are the secret to producing Carvalhas Vinhas Velhas. These wines reflect our soil, sun, vineyards and history, together with our knowledge and experience.		
Vintage	In 2012 we had the driest winter (December to February) in the last 40 years. The drought was slightly reduced in April and May. Due to March temperatures, the bud break occurred within the average dates, a delay was then verified until the beginning of the blossoming, which was stimulated by the sudden temperature rise, happening around the 25th May. Later, the low temperatures delayed the vegetative cycle again, which lasted until the beginning of the harvest. The main characteristics of 2012 were the low levels of water in the soil, conditioning the vigour of the plants and strong coulure and millerandage. The grapes arrived at the winery in perfect conditions, with excellent ripeness, concentration and acidity		
Vineyard	Quinta das Carvalhas is the most emblematic and spectacular property 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. Tinta Francisca is a widely present grape variety within the Douro's Oldest Vines. After conducting a profound study, we have developed a recovery program in order to produce a high-quality wine from this noble variety that was almost in extinction. Recognized for its low level of yield, Tinta Francisca reveals a long cycle with late maturation, a small bundle which in some ways has a resemblance to Pinot Noir, its medium to high vegetative vigor, and having distinguished itself in a landscape for its intensely shiny green leaves.		
Vineyard	We were attracted to produce from this variety a new style of Douro Red, very aromatic, medium-bodied, extremely elegant yet with great intensity. We found, in this way, a new Douro through a very old grape.		
Vinification/ Maturation	Fermentation occurs in small stainless steel vats with very little extraction always at a controlled low temperature. The wine then ages in used french oak barriques for a period of 12 months.		
Tasting Notes	Freshness and intensity on its aromatic character with notes of wild berries and light green nuances, creating a notable complexity and a very original style. Intense in flavour, yet very elegant; finishing long, fresh and smooth.		
Serve with	An ideal parnter for white meat dishes and white truffle.		
Production	2,600 bottles produced.		
Cellaring	Store bottles on their sides, away from any light, in a cool, dry place (16°C). Serve at 14°C-16°C.		
Scores/Awards	91 points - Roger Voss, Wine Enthusiast - December 1, 2015 Editor's Choice - Roger Voss, Wine Enthusiast - December 1, 2015		
Reviews	<i>"Tinta Francisca is one of the older varieties of the Douro, generally passed over in new vineyards. Perfumed, ripe and with an almost intense acidity, there is a dry core of tannins that are balanced by ripe red berry fruits, showing concentration from old vines. The wine is still young, finishing with considerable acidity. Drink from 2017."</i> - RV, Wine Enthusiast		



