



## PAST VINTAGES

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### Memories Very Old Tawny Port NV

CSPC# 786596

750mlx1

20.0% alc./vol.

#### 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





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**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 Memorias 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

