



QUINTA DE CEIS

VINHA DA MANTELINHA Red

Old Vines 2019

VINEYARDS AND HARVEST NOTES

Among our numerous old vineyards – most of which are over 90 years old – in Cima-Côrgo, near Pinhão, stands out the Mantelinha vineyard, located at an altitude between 620 m and 650 m. This parcel is dominated by some of the best Douro grape varieties – Touriga Franca, Malvasia Preta, Malvasia Fina, and Touriga Nacional – along with a blend of other native varieties such as Tinta Amarela and Boal. The 2019 vintage unfolded without major extremes or unexpected climatic events, distinguishing itself from previous years. The winter and spring were dry with mild temperatures. There were no heavy rains, hailstorms, or dehydration of the vines. During harvest, the temperatures were also moderate, with cool nights, uniform ripening, and good acidity. The management of the vineyard remained demanding, with weekly checks and, at times, daily monitoring, to ensure harvesting at the ideal moment.

WINEMAKER'S NOTES

We use the latest technology with full temperature control. The grape clusters were in perfect condition. The grapes were vinified with total destemming followed by gentle crushing for about 12 hours. After this period, in an inert atmosphere and using a pneumatic press, we carried out a careful pressing. The alcoholic fermentation took place in a controlled environment with temperatures between 20°C and 22°C, with post-fermentation maceration for 5 days. The wines were kept in stainless steel tanks. 35% of the batch aged in 225L French oak barrels, 4th use, for 8 months.

TASTING NOTES

A red wine that presents a ruby color with subtle garnet hues. On the nose, it showcases ripe fruit with notes of plum, black currant, and macerated berries. The partial aging in wood is perfectly integrated, offering balsamic aromas and gentle hints of spices.

On the palate, it is vigorous but not aggressive. It reveals a velvety, silky texture, with mature tannins that integrate excellently, harmonizing with the freshness and acidity present.

At this early stage, it is already seductive, with a long, structured, and elegant finish. A wine with aging potential.

An excellent choice to pair with refined meat dishes and cheeses.

Serve preferably between 15°C and 17°C, keeping the bottle at a constant temperature between 14°C and 16°C.

TECHNICAL INFORMATION

Blend of indigenous grape varieties, highlighting Touriga Franca, Malvasia Preta, and Touriga Nacional

Vintage: 2019

Designation of Origin: PDO Douro

Lot: ADVP19T

Vineyard Location: Cima-Côrgo, north bank

Aging: 35% of the batch in 4th-year French oak barrels

Alcohol: 14.0%

Total Acidity: 5.0 g/L (tartaric acid)

Volatile Acidity: 0.50 g/L (acetic acid)

pH: 3.70

Free SO₂: 28 mg/L

Total SO₂: 104 mg/L

Total Sugar: 0.72 g/L

Nominal Volume: 75cl / Contains Sulfites

Produced and bottled by Alceis Invest, Lda, Gouvães do Douro, June 2023

