



QUINTA DE CEIS 2019

Old Vines Red



VINEYARDS AND HARVEST NOTES

In our old vineyards, some over 90 years old, in the Cima Corgo near Pinhão, we produce the finest Portuguese grape varieties – Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca – along with a blend of numerous indigenous varieties, some of them very rare in the Douro Demarcated Region.

In the Douro, the 2019 viticultural year unfolded without major extremes or unexpected climatic events, standing in contrast to previous years. Winter and spring were dry with mild temperatures. There were no intense rains, hail, or vine dehydration. During harvest, temperatures also remained moderate, with cool nights, ensuring uniform ripening and good acidity. Vineyard management remained highly demanding, with development monitored weekly and at times daily, to ensure harvest at the optimal moment. Phenolic ripeness was carefully controlled to achieve maximum aromatic potential.

WINEMAKER'S NOTES

We use the most modern technology with full temperature control. Grape clusters that were not in perfect condition were eliminated. The grapes were vinified with total destemming followed by gentle crushing and skin maceration for about 12 hours. After this period, under an inert atmosphere and in a pneumatic press, a careful pressing was carried out. This was followed by a must clarification period of 24 to 48 hours, depending on the grape variety and its stage of ripeness. Alcoholic fermentation took place in a controlled environment at a temperature between 22°C and 24°C. The wines were kept in stainless steel tanks, on fine lees, until bottling in July 2025.

TASTING NOTES

An elegant wine with a rare and strong personality. Rich in primary aromas typical of the excellent indigenous varieties of our terroir. Notes of wildflowers, rockrose, and ripe red fruits. Full-bodied on the palate, with medium-high structure and intense color. Reactive yet delicate tannins. Balanced acidity. A long, consistent, fresh finish, full of character.

TECHNICAL INFORMATION

Blend:
30% Touriga Franca
20% Touriga Nacional
15% Tinta Roriz
35% Blend of indigenous varieties

Harvest: 2019
Designation of Origin: DOP Douro
Lot: AD19T
Vineyard Location: Cima Corgo, north bank
Aging: Stainless steel tanks and French oak barrels
Alcohol: 14.0%
Total Acidity: 5.30 g/L (tartaric acid)
Volatile Acidity: 0.8 g/L (acetic acid)
pH: 3.83
Free SO₂: 24 mg/L
Total SO₂: 121 mg/L
Total Sugar: 1.08 g/L
Nominal Volume: 75cl / Contains Sulphites

Produced and bottled by Alceis Invest, Lda, Gouvães do Douro, in July 2025



