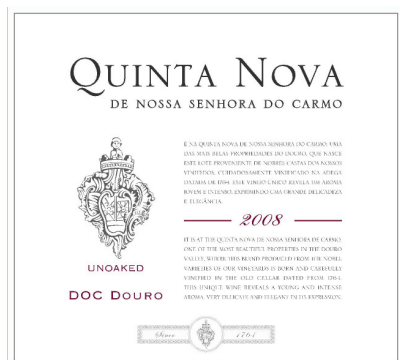


QUINTA NOVA DE NOSSA SENHORA DO CARMO

Douro DOC 2008

Varieties	Tinta Roriz, Touriga Franca, Touriga Nacional and Tinto Cão
Vineyards	QN; Sub-region Cima Corgo; average age 25 years; type A
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping with premaceration for 5 days and fermentation in stainless-steel tanks for 8 days. Skins maceration and temperature control with storage in inox and bottle. No filtration or stabilization processes.
Bottling	30.000 bottles (bottled in April 09)
Wine analysis	Alc/vol 14%, total acidity 4,96 g/l, pH 3,72, reducing sugars 2,6 g/l, total SO ₂ 63 mg/l.



TASTING NOTES 2009

winemaker: Francisco Montenegro

An intense red wine with a very appetitive and young aroma of mature red and black fruits in a floral bottom. With some volume and freshness in mouth it shows light tannins and a persistent, velvety and elegant final.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration. To drink in 1 or 2 years.
Service	At a temperature of 15/16°C.