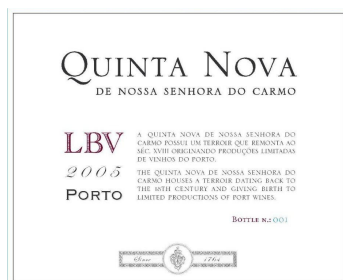


QUINTA NOVA DE NOSSA SENHORA DO CARMO

Late Bottled Vintage 2005

Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão, Souzão and Tinta Barroca.
Vineyards	QN; Sub-region Cima Corgo; old vines and others with average age of 30 years; type A
Vinification/Ageing	Grapes selection in the entrance of the cellar. Fermentation with stripping from the partial destemming in traditional lagares during 2 days with temperature control. Intense reassembly and maceration during more 2 days. Strengthening with wine spirit in 20% (77% vol) and ageing in oak and inox for 4 years, being produced by the traditional method with no filtration and stabilization.
Bottling	5.000 Lt (bottled in Oct. 2009)
Wine analysis	Alc/Vol 20%, total acidity 4,96 g/l, pH 3,43, red. sugars 97,1 g/l, total SO ₂ 95 mg/l.



TASTING NOTES 2009 (*winemaker: Francisco Montenegro*)

A deep red color. An elegant and complex aroma of ripe fruit and floral notes, and even some pepper and something almost chemical. Good volume in mouth with flavours of mint and chocolate. Smooth, sweet and persistent finish.

HOW TO SERVE

Storage	Store in a dark, cool place (12° to 14°C). The bottles should be placed on their side with the label uppermost and without any vibration.
Service	Should be served at a temperature of 16°C. We recommend that you decant it carefully and drink it in 3 weeks maximum.