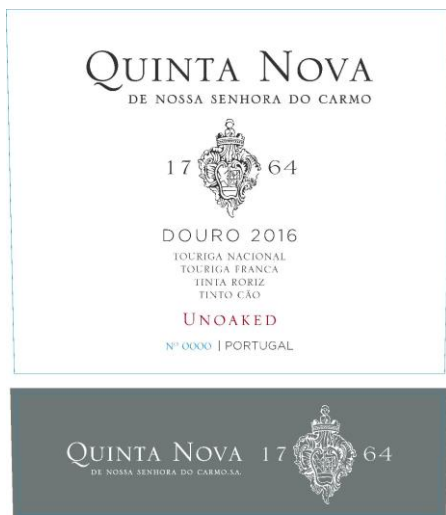


QUINTA NOVA DE NOSSA SENHORA DO CARMO

Unoaked DOC 2016

Varieties	Touriga Nacional, Tinta Roriz, Touriga Franca and Tinto Cão
Vineyards	QN, type A; Sub-region Cima Corgo; average age of 20 years
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping with cold pre-maceration and fermentation (8°C) in stainless-steel tanks for 4 days (24-26°C). Three “delastages” a day to extract soft and structuring tanins and previous pressing to keep black and blue fruity aromas. Ageing in stainless-steel vats of 25000L.
Wine analysis	Alc/vol 14%, total acidity 4,2 g/l, pH 3,8, reducing sugars 1,5 g/l, dry extract 33g/l.



TASTING NOTES 2018

Winemakers: Jorge Alves

A rubi red wine with blue notes, fresh and intense aroma (black and blueberries) and mineral. Intense flavor, fresh, great balance between fruit, alcohol and dense structure, beautiful concentration, shiny texture, sophisticated and complex. It ends long, full and rich.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 16°C. To drink now, but with good evolution within the next 4/6 years.