



QUINTA NOVA
DE NOSSA SENHORA DO CARMO

Reserva Blanc de Noir

White 2025



A white wine made from red grapes, 100% Tinta Roriz, sourced from the highest vineyards of Quinta Nova de Nossa Senhora do Carmo. Its color is striking, with a pale citrine hue. On the nose, it reveals a wide array of wild berry aromas, blended with stone fruit, along with citrus and floral notes, all coming together in a magical, vibrant, and enigmatic complexity. On the palate, it shows a growing creaminess, remaining fresh and seductive, forming an extremely complex profile with multiple textures. Its aging in used French oak barrels and raw cement is evident, resulting in a remarkable wine - fresh, tense, and seemingly endless - just as great wines should be, balancing classicism with modern winemaking. This Blanc de Noir Reserva from Quinta Nova is an emotional wine that awakens all the senses.

OVERVIEW

First Harvest: 2021 **Owner:** Amorim Family

Winemaker: António Bastos

VINEYARD

Grape Varieties: Tinta Roriz (100%)

Soils: Schist **Sub-region:** Cima Corgo **Production method:** Integrated

Harvest: By hand **Average Yield:** 4800 kg/ha

ADDITIONAL WINEMAKING NOTES

Whole cluster pressing

Aging: Vinified in stainless steel vats, including final fermentation in second and third-use barrels and 27% in cement vats. 6 months in French oak barrels and cement.

Alcohol: 13.5% Vol. **Bottling:** April 2026 **Production:** 25000 bottles

2025 HARVEST

The 2024/2025 wine-growing year was characterized by high average temperatures and significant rainfall at the end of winter and the beginning of spring, ensuring an effective replenishment of soil water reserves. This context provided a favorable balance throughout the vegetative cycle, allowing for stable photosynthetic activity and a functional canopy, with no occurrence of sunburn, despite some heatwaves recorded in July. At Quinta Nova de Nossa Senhora do Carmo, the harvest stood out for its lower yields and heterogeneous ripening across grape varieties and plots, requiring close technical monitoring and careful decision-making, particularly for longer-cycle varieties. The grapes showed excellent sanitary conditions and high qualitative potential. The smaller berry size resulted in reduced yields, offset by superior quality, with greater phenolic concentration and aromatic intensity. The musts therefore displayed more structure, depth, and expression. Rigorous selection, both in the vineyard and in the winery, was key to ensuring a balance between freshness, phenolic ripeness, and a true expression of the terroir. White and rosé wines show great aromatic precision, firm acidity, and structural freshness, revealing elegance and excellent aging potential. The reds stand out for their natural concentration and solid structure, combined with balanced pH and an elegant, seductive aromatic profile. They express wines of strong Douro identity, with remarkable aging capacity.
