



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Mirabilis

White 2024



Mirabilis Branco is born from very old and even centenary vineyards, where native grape varieties such as Viosinho and Gouveio dominate, accompanied by other extremely rare cultivars, some of which are nearly extinct in the region. Planted at over 500 metres of altitude, these vines grow in soils of granitic origin and transitional schist-granite composition. The nutrient-poor soils, combined with the age of the vines, limits yields to under 2,300 kg per hectare, producing small, concentrated berries of exceptional purity. Mirabilis Branco 2024 reveals an extraordinary combination of freshness, aromatic depth, silky texture, and vibrant structure. It is a wine of rare longevity, marked by tension and gravity, with a remarkable ability to evolve with distinction over the decades, reflecting the purest and most sophisticated expression of the Douro.

OVERVIEW

First Harvest: 2011 **Owner:** Amorim Family
Winemaker: António Bastos

VINE

Grape Varieties: Centuries-old vines (35%), Gouveio(35%) and Viosinho(30%)
Soils: Granitic and Schist-granite transition **Sub-region:** Cima Corgo
Production method: Integrated **Harvest:** By hand **Average Yield:** 2300 kg/ha

ADDITIONAL WINEMAKING NOTES

Whole cluster pressing

Aging: Final fermentation in 300 L barrels and cement vats. Aged for 10 months, 50% in new 300 L French oak barrels (Tronçais, Vosges, Nevers and Jura), 30% in second and third use barrels, and 20% in cement vats. 12 months in bottle
Alcohol: 13,5% Vol. **Bottling:** October 2025 **Production:** 22000 bottles

2024 HARVEST

The climatic conditions of the 2024 growing season were favourable, with moderate rainfall and mild temperatures throughout the entire cycle, except for three days in July when slightly higher temperatures were recorded.

Due to the favourable ripening conditions, soil water reserves, and mild temperatures, phenolic ripening occurred in a gradual and balanced manner, without dehydration or excessive sugar accumulation. The pH, acidity, and potential alcohol ratios were perfectly balanced at the time of harvest, with flawless clusters both in size and health. The freshness of 2024 resulted in vibrant white wines, highly respectful of their terroir, with a remarkable balance between fruit and minerality.
