



QUINTA NOVA
DE NOSSA SENHORA DO CARMO

Reserva Terroir Blend

Red 2024



This wine surprises with its purity and sophistication. It presents an intense and deep ruby color. It is the perfect result of the balance between the main grape varieties of Quinta Nova de Nossa Senhora do Carmo - Touriga Nacional, Touriga Franca, Tinta Roriz, and Tinto Cão - a composition defined by the simplicity and transparency of our terroir. The result is a wine with lively and seductive aromas of red and wild berries, enhanced by forest notes, all in harmony with a more refined character imparted by high-quality French oak. Overall, it is pure and fresh, further enhanced by partial aging in raw cement. The wine concludes with a muscular structure and a juicy texture that intertwine with its body, leading to a tense, long, and deep finish - just like the terroir of Quinta Nova de Nossa Senhora do Carmo.

OVERVIEW

First Harvest: 2015 **Owner:** Amorim Family

Winemaker: António Bastos

VINE

Grape Varieties: Touriga Franca (35%), Touriga Nacional (35%),
Tinta Roriz (15%) and Tinto Cão (15%)

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

Harvest: By hand **Average Yield:** 3500 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed

Aging: 77% in second use French oak barrels for 9 months and 23% in cement tanks

Alcohol: 13,5% Vol. **Bottling:** June 2025 **Production:** 55000 bottles

2024 HARVEST

A somewhat atypical year, yet marked by favorable weather conditions. Winter was mild and rainy, while spring was characterized by heavy rainfall in March and relatively high temperatures in April - a demanding scenario that, with careful vineyard management, allowed for excellent results. Constant monitoring and a rigorous technical approach prevented any loss in production quality. The 2024 growing season ranks among the three longest since 2014. It showed an earlier budbreak compared to the average of the last 10 years (2014–2023). With the arrival of summer, the weather proved particularly beneficial. Moderately warm days and cool nights favored a slow and balanced ripening process, essential for the concentration of aromas and the full development of the berries' structure. Thanks to excellent ripening conditions, soil water reserves, and mild temperatures, phenolic ripening occurred gradually and evenly, without dehydration or excessive sugar accumulation. The pH, acidity, and potential alcohol levels were perfect at harvest, with impeccable grape clusters in both size and health. The 2024 harvest produced red wines that stand out for their depth and elegance, with well-integrated tannins that promise excellent aging potential.
