



QUINTA NOVA
DE NOSSA SENHORA DO CARMO

Reserva Touriga Nacional

Red 2024



This Touriga Nacional from Quinta Nova de Nossa Senhora do Carmo is one of the finest and most faithful expressions of the grape variety in the Douro region - truly striking. It shows an intense, deep, and well-defined ruby color.

On the nose, it is highly elegant, full of wild berry fruit, with notes of violets and orange blossom, all perfectly integrated with exceptional delicacy. The subtle use of second-year oak barrels adds complexity to the ensemble, while its structure and texture are further enhanced by aging in raw cement, creating perfect harmony and lending freshness and finesse to the wine.

It is a wine with layers of flavor that awaken the senses to this wonderful grape variety.

OVERVIEW

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

Winemaker: António Bastos

VINEYARD

Grape Varieties: 100% Touriga Nacional

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

Harvest: By hand **Average Yield:** 4100 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed

Aging: 9 months in 300-liter french oak barrels (75%) - second use - and cement vats (25%)

Alcohol: 13.5% Vol. **Bottling:** June 2025

Production: 30000 bottles

2024 HARVEST

A somewhat atypical year, but marked by favorable weather conditions. The winter was mild and rainy, and the spring was characterized by heavy rainfall in March and relatively high temperatures in April - a demanding scenario, but one 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 berry structure. Thanks to the 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 ratios were perfect at the time of harvest, with impeccable grape clusters in both size and health.

The 2024 harvest produced red wines that impress with their depth and elegance, featuring well-integrated tannins that promise excellent aging potential.