



QUINTA NOVA DE NOSSA SENHORA DO CARMO

AETERNUS 2019

Overview

First Harvest: 2017
Owner: Amorim Family
Winemakers: Jorge Alves and Sónia Pereira
Viticulture: Ana Mota

Vineyard

Varieties: Centuries-old vineyard
Soils: Schist
Zone: Quinta Nova/ Cima Corgo
Integrated Production Way
Harvest: By hand
Yield level: 2400kg/ha

Additional Winemaking Notes

Unfiltered
100% stalked
Stage: 12 month in new French oak
Alcohol : 14,5% Vol.
Bottling: July 2021
Production: 3800 Bottles

Harvest of 2019

From 9 September to 10 October

An extremely challenging year, marked by constantly changing climatic conditions demanding increased attention from the viticulture team on the control of diseases and pests in the vineyard.

Fortunately, moderate temperatures contributed to the late ripening of the berries during the vegetative growth period, which naturally delayed the start of the harvest when compared to the last 5 years, putting the date of the beginning of the harvest at the right time.

The grapes were always in excellent condition, providing a good balance between sugar levels and acidity, resulting in very fresh wines with impressive aromatic intensity, great structure, complexity, depth and high precision.

AETERNUS is a tribute!

Given the region's classic traditions, sophisticated character and inherent longevity, we can say that it is a unique wine. Brimming with energy and immersed in history, it's been shaped by sentiments. We've extracted the finest grapes from the Douro's solid schist rocks.

Aeternus is thus the combination of indigenous grapes varieties of century-old vines that, combined with perseverance of human endeavor and the desire to create a unique wine, has the solidity, tenacity and goodness of an eternal wine.

