



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Quinta Nova Reserva Red 2020

Overview

First Harvest : 2015
Owner: Amorim Family
Winemakers : Jorge Alves and Mafalda Machado
Viticulture: Ana Mota

Vine

Grape varieties: Touriga Franca, Touriga Nacional, Tinto Tinta Roriz
Soils: Schist
Zones: Cima Corgo
Production method: Integrated
Harvest: By hand
Average Yield: 3.500kg/Ha

Additional winemaking notes

Unfiltered
100% destemmed
Ageing: 6 months in French oak barrels
Alcohol: 14% Vol.
Bottling: May 2022
Production: 54.000 bottles

2020 Harvest

From September 6 to October 10

The high temperatures experienced throughout the growing season, especially in the months of June, July and August, combined with low rainfall in the spring, led to an anticipated start for the 2020 harvest.

During the vegetative growth period of the vines, the climate was fairly unstable, and therefore required increased attention to the possible appearance of diseases and infestations.

It was an extremely demanding year, which required continuous preventive interventions. The final stage of maturation of the grapes was challenging and marked by extreme care in the vineyard. The rainfall between 14-15 August brought sufficient energy for the grapes to mature more quickly than normal. As a consequence, 2020 was a less generous year in terms of quantity but resulted in grapes with more concentrated aromas and good sugar levels.

This year has produced intense, crystalline, complex and fresh wines.

This wine surprises us with its purity and sophistication. It results from a perfect combination of Quinta Nova de Nossa Senhora do Carmo's main grape varieties: Touriga Nacional, Touriga Franca and Tinta Roriz - a beautiful composition that reflects the simplicity and transparency of our terroir.

The wine's intense colour stimulates individual memories and transports us to the immense vineyard and rugged landscape of the Douro wine terraces. A broad journey of flavours is manifested through the density and strength of the pleasant and seductive aromas, with a more sophisticated side provided by the use of good French oak barrels. At the time of tasting it closes with a muscular structure and a juicy texture that intertwine with the body of the wine, providing for a tense, long and deep finish.

