



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Vintage Porto 2019

Overview

First Harvest: 1992
Owners: Amorim Family
Winemakers: Jorge Alves and Sónia Pereira

Vineyards

Grape Varieties: Century Old Wines
Soils: Schist
Zones: Quinta Nova/ Cima Corgo
Integrated Productions Way
Harvest: By hand
Average Yeld: 2400 Kg/Ha

Additional Winemaking Notes

Unfiltered
Unstalked
Stage: 2 years in barrels of 550 liters
Álcool: 19,50% Vol.
Bottled: Julho de 2021
Production: 1350 bottles

Harvest of 2019

From the 9th of September until 10th of October

An extremely challenging year and accentuate by the continual change of the weather conditions, demanding increased attention from the viticulture team on the control of diseases and pests in the vineyard.

During the vegetative growth period, fortunately, moderate temperatures contributed to the late-ripening of the berries, 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, showing an excellent balance between sugar and acidity, resulting in very fresh wines, with great aromatic intensity, with high structure, complexity, depth, and high precision.

Deep-purple paint with bluish highlights. Complex, with notes of blackberries and macerated black plums, rose petals, graphite that reminds us of the wet schist of the Douro! Balsamic notes bringing complexity and dimension to the aroma.

In the mouth it reveals enormous volume, with a racial structure, intense, deep, eclectic, linear, and explosive. Vigorous, muscular, full of gravity, magnificent balance between alcohol, body, and sugar.

Very long, transparent, and nervous after-taste. Tense focused, and highly accurate.

