



## QUINTA NOVA DE NOSSA SENHORA DO CARMO

# Quinta Nova Blanc de Noir Reserva 2021

### Background

First harvest: 2021  
Owner: Amorim Family  
Winemaker: Jorge Alves & Mafalda Machado

### Vine

Grape varieties: Tinta Roriz  
Soils: Schist  
Zones: Cima Corgo  
Production method: Integrated  
Harvest: by hand  
Average yield: 4.800Kg/Ha

### Additional winemaking notes

Whole cluster pressing  
Ageing: 6 months in French oak barrels  
Alcohol: 13%  
Bottling: May 2021  
Production: 10.000 bottles

### 2021 Harvest

2021 was a year of some climatic instability, demonstrating once again that both the experience and the knowledge of our vineyards was essential for a good prediction of the harvest date.

During development of the growing season, 2021 was one of the coolest years in memory. The summer period did not record the typical heat waves.

As for diseases in the vineyard, the main concern was late powdery mildew and the climatic instability of September, with some precipitation, which could favor rotting. But good work in terms of viticulture and grape selection made it possible to receive grapes in an excellent health condition.

The moderate conditions for the season and cool nights contributed to slow and gradual maturation of the grapes, favouring a good balance of production, both qualitative and quantitative.

This year resulted in excellent white wines, with a high degree of freshness, minerality, aromatic intensity and firm structure. The red wines have closed, pure colours, focused on black fruit, good structure, with mature tannins and high gravity.

We went to the highest slopes in the top of Quinta Nova de Nossa Senhora do Carmo to create a new wine. Here, where the grapes mature more slowly and maintain greater freshness and linearity, a great new wine is born: Quinta Nova Blanc de Noir Reserva

These are the first grapes to be harvested, and the first to enter our winery. It gives us great pleasure to receive such beautiful grapes, with the perfect maturation to be able to extract all the components that make this wine unique and sublime.

We carefully extract the white must from the Tinta Roriz red grape variety, through very gentle pressing of the whole clusters, with fermentation at low temperatures (11-12 °C) first in stainless steel tanks, to protect the primary aromas and minerality, and then finishing 4 weeks later in French oak barrels, where it matures for 6 months; This ageing process reinforces the tension and adds complexity.

It is a thrilling wine that awakens our senses;

Delicate citrus aromas combined with white stone fruit support the complex and vibrant, enigmatic aroma; its origin in red grapes endows it with remarkable firmness, with gravity, combined with a compact, fresh and tense body, it has an endless finish with great precision, as a great wine should be.

Classicism combined with modern winemaking in this first edition of this wine, that will surely linger in our memory.

