



# QUINTA NOVA

DE NOSSA SENHORA DO CARMO

## Quinta Nova Rosé Colheita 2019

### Overview

First Harvest: 2015

Owner: Amorim Family

Winemakers: Jorge Alves and Sónia Pereira

### Vineyard

Varieties: Tinta Roriz (50%), Touriga Franca (25%) and Tinta Francisca (25%)

Soils: Schist

Zone: Cima Corgo

Integrated Production Way

Harvest: By hand

Yield level: 4800kg/ha

### Additional Winemarking Notes

Unfiltered

Pneumatic pressing of entire grapes

Stage: Aged for 4 months in steel tank (75%);

Fermentation and ageing in French used oak barrels for 4 months.

Alcohol: 13,5% Vol.

Bottling: January 2020

Production: 22.500 bottles

Rosé is an invitation to an experience of flavours. The Quinta Nova de Nossa Senhora do Carmo Rosé stands out for its high structure, in a slightly more aromatic version of Tinta Roriz and Touriga Franca, positioning as wine at a very high level for the great *connoisseurs*.

The pressing follows the model executed in the French region of Provence, with the whole grape, the recognizes technique of Blanc de Noirs. Structured by a fermentation at low temperature (11-12° C) in stainless steel vats for almost 3 weeks, part of the plot ends in French and Hungarian oak barrels.

It is a wine to keep in memory for its primary aromas, the mineral texture and the final tension that leaves a long farewell and the certainty that for the year we will want more.

