



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Vintage Porto 2018

Overview

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

Vineyard

Varieties: Centuries-Old vines
Soils: Schist
Zones: Quinta Nova /Cima Corgo
Mode of production: Integrated
Harvest: By hand
Average productivity: 2400kg/ha

Additional Winemaking Notes

Unfiltered
100% stalked removal
Ageing: 2 years in 550 in oak barrels
Alcohol: 19,50% Vol.
Bottling: Julho 2020
Production: 1350 bottles

Harvest of 2018

From September 14th to October 14th

An atypical agricultural year, when compared to the last 6 years. An early spring, with lack of precipitation in the first 3 months of the year, after which the climate was "tropical", with day and night temperatures above the average for the season, with the late afternoon always accompanied by thunderstorms, much rain and in some situations even hail.

The rains in full bloom accompanied by late downy mildew were not in favor of the good birth of clusters that could be seen in April. The region also suffered, during the month of August, very hot days which caused scalding in the exposed grapes to the south/west.

Quinta Nova, with its microclimate and special terroir, managed to maintain production and achieve an harvest equivalent in quality to the last years.

Dark red colour with complex bluish hues. Delicious notes of macerated blackberries and plums, graphite and Douro wet schist! Balsamic notes which endow complexity and dimension to the aroma.

In the mouth it is full-bodied, with authentic structure, intense, muscular, deep, eclectic, linear and explosive. Vigorous, muscular, full of gravity and magnificent balance between alcohol, body and sugar.

Very long finish, transparent and tense, focused and high precision.

