



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Mirabilis White 2022

Overview

First Harvest: 2011
Owner: Amorim Family
Winemaker: Jorge Alves
Viticulture: Ana Mota

Vine

Grape varieties: Viosinho, Gouveio and centuries-old vine
Soils: Granitic and Schist-granite transition
Zone: Cima Corgo
Production method: Integrated
Harvest: By hand
Average Yield: 2300 kg/ha

Additional winemaking notes

Whole cluster pressing
Ageing: End of alcoholic fermentation and 9-month ageing in French oak barrels (Tronçais, Vosges, Nevers, Jura) and Hungarian oak barrels. "Batonnage" every 2 weeks during the first 5 months.
Alcohol: 14% Vol.
Bottling: May 2023
Production: 21.000 bottles

2022 Harvest

From the 24th of August to the September 30th

2022 was one of the warmest and driest years in recorded history. Lack of rainfall, throughout the growing season, in winter and spring, complemented by high temperatures, had a significant impact on the evolution of the vines.

Several difficulties were expected, but we were surprised by the adaptability and impressive resilience of our vines.

The rainfall in early September helped the vines recover and facilitated an almost perfect final maturation, originating white wines with ripe fruit aromas and an enviable structure, combining textures, acidity and minerality. In short, tense and deep wines.

Mirabilis is made from grapes from small, century-old vineyards, in particular the Viosinho and Gouveio grape varieties, complemented by a wide range of other varieties with a very low level of production, that are otherwise almost non-existent in the region. Small, tight bunches of grapes and single clusters mean that the yield per hectare is no more than 2100 kg, in soils at altitudes above 650 metres, geologically classified as transitional schist/granitic soils, in the parishes of Vilar de Maçada, Cabeda, Tabuaço and Candedo.

These conditions endow musts with a sublime genuineness, that naturally accentuates their freshness and aroma. The selected wood, primarily French and Hungarian oak, is from the second and third year, with only a small percentage of new wood, in order to avoid marking the flavour and to ensure better and slower integration of the intense fruit. A wine of extreme elegance, that combines freshness, structure and acidity.

