



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Mirabilis White 2020

Overview

First Harvest: 2011

Owner: Amorim Family

Winemakers: Jorge Alves and Sónia Pereira

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

Unfiltered

Whole cluster pressing

Ageing: End of alcoholic fermentation and 10-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: August 2021

Production: 15,000 bottles

2020 Harvest

From September 6 to October 10

The high temperatures experienced throughout the growing season, especially in the months of June, July and August, combined with low rainfall in the spring, led to an anticipated start for the 2020 harvest.

During the vegetative growth period of the vines, the climate was fairly unstable, and therefore required increased attention to the possible appearance of diseases and infestations.

It was an extremely demanding year, which required continuous preventive interventions. The final stage of maturation of the grapes was challenging and marked by extreme care in the vineyard. The rainfall between 14-15 August brought sufficient energy for the grapes to mature more quickly than normal. As a consequence 2020 was a less generous year in terms of quantity, but resulted in grapes with more concentrated aromas and good sugar levels.

This year has produced intense, crystalline, complex and fresh 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 2300 kg, in soils at altitudes above 500 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.

