



## QUINTA NOVA

DE NOSSA SENHORA DO CARMO

# Mirabilis White 2021

### 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 2022

### 2021 Harvest

From August 21 to September 18

In 2021 there was a certain level of climatic instability. Knowledge of the vineyards and human experience were critical factors for accurate prediction and operationalisation of the grape harvest. In terms of the development of the vegetative cycle, 2021 will be remembered as a cool year, with a fairly mild summer, without the typical heat waves, and a harvest period marked by some rainfall. The harvest was marked by cool evenings that contributed to slow maturation, favouring balanced growth of the grapes and preserving the primary aromas. 2021 was a challenging year, that produced grapes with a strong character, which gave rise to excellent white wines, brimming with freshness, minerality, aromatic intensity, juicy texture and firm structure.

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.

