



## QUINTA NOVA

DE NOSSA SENHORA DO CARMO

# Mirabilis White 2023

### Overview

First Harvest: 2011

Owner: Amorim Family

Winemaker: António Bastos

### Vineyard

Grape varieties: Centuries-old vines (35%), Gouveio (35%) and Viosinho (30%)

Soils: Granitic and Schist-granite transition

Sub-region: Cima Corgo

Production method: Integrated

Harvest: By hand

Average Yield: 2300 kg/ha

### Additional winemaking notes

Whole cluster pressing

Aging: Final fermentation in 300 L barrels and cement vats. Aged for 10 months, 50% in new 300 L French oak barrels (Tronçais, Vosges, Nevers and Jura), 30% in second and third use barrels, and 20% in cement vats.

Alcohol: 14% Vol.

Bottling: June 2024

Production: 25 000 bottles

### The 2023 wine-growing year

The 2023 growing season proved to be both demanding and generous, offering a rare balance between quantity and quality. Despite climatic challenges, nature aligned with the vineyard, providing exceptional conditions for producing grapes of high oenological potential, with balanced yields per hectare and remarkably uniform ripening.

The vegetative cycle benefited from a particularly favourable climate pattern: a winter marked by abundant rainfall and mild temperatures ensured optimal soil water reserves, while a drier and warmer spring encouraged controlled vine vigour. The summer, though warm, was moderated by timely rainfall in June and September, which brought essential balance to the growing season — crucial for phenolic concentration and grape health. Flower induction and bud differentiation occurred under ideal conditions, resulting in excellent cluster development. In August, cool nights and moderately warm days supported slow, steady ripening, preserving both aromatic precursors and the grapes' natural acidity.

The freshness of the 2023 vintage gave rise to vibrant white wines - beautifully balanced, elegant, and full of character.

Singular and born of a viticulture of resilience, Mirabilis White 2023 is crafted from rare raw material and embodies the ambition to go further - to produce a Douro wine for the world. Entering the world of Mirabilis is to transcend territorial boundaries - it is to create, with energy and conviction, an unrepeatable wine that endures over time.

Mirabilis White originates from very old and centenary vineyards, where native grape varieties such as Viosinho and Gouveio dominate, accompanied by other extremely rare varieties, some of which are nearly extinct in the region. Planted at altitudes above 500 metres in the municipalities of Murça, Alijó, and Sabrosa, these vineyards grow in granitic soils and schist-granite transition zones. The natural poverty of the soils and the advanced age of the vines limit production to under 2,300 kg per hectare, yielding small, concentrated berries of great purity.

At the origin of Mirabilis is a harvest conducted with almost surgical precision, preceded by meticulous ripeness monitoring of each parcel. Fermentation and ageing take place mainly in carefully selected French oak barrels, with a portion of the blend aged in small raw cement vats, where freshness and minerality are revealed with transparency and subtlety.

Mirabilis White 2023 displays an extraordinary combination of freshness, aromatic depth, silky texture, and vibrant structure. It is a wine of rare longevity, marked by tension and gravitas, with immense potential to evolve with distinction over the decades - a reflection of the Douro's purest and most sophisticated expression.

