



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Mirabilis

White 2024



Singular and born from a philosophy of resilient viticulture, Mirabilis Branco 2024 originates from very old and centenarian vineyards located at altitudes above 500 metres in the municipalities of Murça, Alijó, and Sabrosa. Indigenous grape varieties such as Viosinho and Gouveio predominate, accompanied by extremely rare varieties, some of them now close to extinction in the region. The granitic and schist-granite transition soils, combined with the naturally low yields of the vines, produce grapes of remarkable concentration and purity. The harvest was carried out with the utmost precision, followed by fermentation and ageing predominantly in French oak barrels, complemented by small raw cement vats that preserve the wine's freshness and mineral expression. Mirabilis Branco 2024 reveals a remarkable combination of freshness, aromatic depth, silky texture, and vibrant structure. It is a wine of rare longevity, capable of evolving with distinction over decades, reflecting the purest and most sophisticated character of the Douro.

OVERVIEW

First Harvest: 2011 **Owner:** Amorim Family

Winemaker: António Bastos

VINE

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 followed by 12 months of ageing, with 30% in new 300-litre French oak barrels (Tronçais, Vosges, Nevers, and Jura), 30% in new foudres, 20% in second- and third-use barrels, and 20% in CLC

Alcohol: 13,5% Vol. **Bottling:** October 2025 **Production:** 22000 bottles

2024 HARVEST

The climatic conditions of the 2024 growing season were favourable, with moderate rainfall and mild temperatures throughout the entire cycle, except for three days in July when slightly higher temperatures were recorded.

Due to the favourable ripening conditions, soil water reserves, and mild temperatures, phenolic ripening occurred in a gradual and balanced manner, without dehydration or excessive sugar accumulation. The pH, acidity, and potential alcohol ratios were perfectly balanced at the time of harvest, with flawless clusters both in size and health. The freshness of 2024 resulted in vibrant white wines, highly respectful of their terroir, with a remarkable balance between fruit and minerality.
