



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Mirabilis

White 2023



Mirabilis Branco is born from very old and even centenary vineyards, where native grape varieties such as Viosinho and Gouveio dominate, accompanied by other extremely rare cultivars, some of which are nearly extinct in the region. Planted at over 500 metres of altitude, these vines grow in soils of granitic origin and transitional schist-granite composition. The nutrient-poor soils, combined with the age of the vines, limits yields to under 2,300 kg per hectare, producing small, concentrated berries of exceptional purity. Mirabilis Branco 2023 reveals an extraordinary combination of freshness, aromatic depth, silky texture, and vibrant structure. It is a wine of rare longevity, marked by tension and gravity, with a remarkable ability to evolve with distinction over the decades, reflecting the purest and most sophisticated expression 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 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. 12 months in bottle
Alcohol: 14% Vol. **Bottling:** June 2024 **Production:** 25000 bottles

2023 HARVEST

The 2023 wine year proved to be both demanding and generous, providing a rare balance between quantity and quality. Despite the climatic challenges, the year provided excellent conditions that produced high quality grapes with balanced yields and uniform ripening. The vegetative cycle was marked by a winter with abundant rainfall and mild temperatures, replenishing the soil's water reserves. The drier, warmer spring favoured controlled vine growth. The summer was tempered by timely rains in June and September, which brought the essential balance to the growing season - crucial for the phenolic concentration and health of the grapes. The first stages of the growing season took place in ideal conditions, which led to excellent bunch formation. In August, the cool nights and moderate daytime temperatures favoured slow and steady ripening, preserving the grapes' aromatic precursors and natural acidity.
