



QUINTA NOVA
DE NOSSA SENHORA DO CARMO

Quinta Nova Rosé

Rosé 2023



Rosé is an invitation to a taste experience. Quinta Nova de Nossa Senhora do Carmo Rose stands out for its high structure, in a slightly more aromatic version of Tinta Roriz, Touriga Franca and the delicate Tinta Francisca, positioning itself at a very high level for connoisseurs. The pressing follows the model used in the French region of Provence, with whole grapes, the renowned blanc des noirs technique. Structured by fermentation at low temperature (11-12°C) in stainless steel vats for almost 3 weeks (50%); part of the batch (50%) is fermented in used French oak barrels, reinforcing the gravity and adding complexity. This is a wine to remember for its primary aromas, its mineral texture and the final tension that leaves a long finish and the certainty that next year we will want more.

OVERVIEW

First Harvest: 2015 **Owner:** Amorim Family
Winemaker: António Bastos

VINEYARD

Grape Varieties: Tinta Roriz (50%), Tinta Francisca (30%), Touriga Franca (20%)
Soils: Schist **Sub-region:** Cima Corgo **Production method:** Integrated
Harvest: By hand **Average Yield:** 4800 kg/ha

ADDITIONAL WINEMAKING NOTES

Whole cluster pressing
Aging: Fermentation in used French oak barrels (50%), cement vats (25%) and stainless steel tanks (25%). Ageing for 4 months in the same containers.
Alcohol: 13.5% Vol. **Bottling:** December 2023 **Production:** 50000 bottles

2023 HARVEST

The climatic conditions of the 2023 wine year were favourable, with moderate rainfall and mild temperatures throughout most of the cycle, interrupted only by three days of more intense heat in July. Thanks to good ripening conditions, soil water reserves and a temperate climate, phenolic ripening took place gradually and evenly, without dehydration or excess sugar. At the time of harvest, the pH, acidity and probable alcohol ratios were ideal, with bunches that were impeccable in both size and health. The freshness of 2023 gave rise to a delicate rosé, with exuberant aromas and fresh red fruit, always based on a subtle mineral background. With a linear structure, it reveals filigree textures, where the fluid body intertwines with the finesse of a great wine.
