



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Quinta Nova Rosé

Rosé 2025



The Rosé wine is an invitation to an experience of different flavours. Quinta Nova de Nossa Senhora do Carmo Rosé stands out for its high structure, in a slightly more aromatic version of Tinta Roriz, Touriga Franca and delicate Tinta Francisca, positioning itself as a wine at a very high level for great wine connoisseurs. The pressing of the grapes follows the model executed in the French region of Provence, with the whole cluster, the recognised technique for blanc des noirs. Structured through low-temperature fermentation (11-12°C), 50% of the batch ferments and ages in used French oak barrels, enhancing depth and adding complexity. Another 25% is fermented and aged in cement tanks, highlighting fresh notes and a vibrant texture, while the remaining 25% ferments and is kept in stainless steel tanks, preserving the fruit. It is a Rosé to remember, due to its primary aromas, mineral texture and final tension, with a long and lingering finish.

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:** January 2026 **Production:** 32000 bottles

2025 HARVEST

The 2024/2025 wine-growing season was marked by elevated average temperatures and significant rainfall at the end of winter and beginning of spring, ensuring effective replenishment of soil water reserves. This balance allowed for consistent photosynthetic activity and a functional vegetative canopy throughout the entire cycle, with no recorded sunburn, despite several heatwaves in July. The harvest at Quinta Nova resulted in lower yields, with uneven ripening across grape varieties and vineyard parcels, requiring rigorous technical monitoring and precise decision-making, particularly for later-ripening varieties. The grapes showed excellent sanitary conditions and high qualitative potential. Smaller berry size translated into reduced production but superior quality, with greater phenolic concentration and aromatic intensity, giving the musts enhanced structure, depth, and aromatic expression. Careful selection in the vineyard and at the winery ensured a balance between freshness, phenolic ripeness, and faithful expression of the terroir.
