



# QUINTA NOVA

DE NOSSA SENHORA DO CARMO

## Quinta Nova Rosé

Rosé 2024



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:** December 2024   **Production:** 27000 bottles

2024 HARVEST

The weather conditions during the 2024 winegrowing were favourable, with moderate rainfall and mild temperatures throughout the cycle, except for three days in July when slightly higher temperatures were recorded. Thanks to the excellent ripening conditions, the water reserves in the soil and the mild temperatures, phenolic ripening occurred gradually and evenly, without dehydration or excessive sugar accumulation. The ph, acidity and potential alcohol ratios were ideal at the harvest time, with impeccable bunches, both in size and health. The freshness of 2024 has given rise to vibrant white wines, very expressive of their terroir, with a fantastic balance between fruit and minerality.

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