



QUINTA NOVA
DE NOSSA SENHORA DO CARMO

Reserva Terroir

Red 2023



This wine surprises with its purity and sophistication. It results from a perfect combination of Quinta Nova de Nossa Senhora do Carmo's main grape varieties: Touriga Franca, Touriga Nacional, Tinta Roriz and Tinto Cão - a beautiful composition that reflects the simplicity and transparency of our terroir. The wine transports us to the immense vineyard and rugged landscape of the Douro wine terraces. A broad journey of flavours is brought to life through the density and strength of the pleasant and seductive aromas, with a more sophisticated side provided by the use of French oak barrels in harmony with the breadth and vibrant freshness that aging in cement provides. At the time of tasting, it closes with a muscular structure and a juicy texture that supports the body of the wine, providing for a long finish.

OVERVIEW

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

VINE

Grape Varieties: Touriga Franca (35%), Touriga Nacional (35%),
Tinta Roriz (15%) and Tinto Cão (15%)
Soils: Schist **Sub-region:** Cima Corgo **Production method:** Integrated
Harvest: By hand **Average Yield:** 3500 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed
Aging: 77% in second use French oak barrels for 9 months and 23% in cement tanks
Alcohol: 14% Vol. **Bottling:** June 2024 **Production:** 60000 bottles

2023 HARVEST

The 2023 viticultural year proved both demanding and generous, delivering a rare balance between quantity and quality. Despite climactic challenges, the year provided excellent conditions that produced high quality grapes with balanced yields and even ripening. The growing cycle was marked by a winter with abundant rainfall and mild temperatures, restoring the soil water reserves. Spring, being drier and warmer, fostered controlled vine growth. Summer was tempered by timely rainfall in June and September, which brought essential balance to the growing season – crucial for phenolic concentration and grape health. The early stages of the growing season occurred under ideal conditions, leading to excellent cluster formation. In August, cool nights and moderate daytime temperatures encouraged slow and steady ripening, preserving the aromatic precursors and natural acidity of the grapes.
