



QUINTA NOVA  
DE NOSSA SENHORA DO CARMO

## Reserva Touriga Nacional

Red 2023



It is the deepest colors of the bluish skins of Touriga Nacional that first catch our eye, and then the dense and fresh aromas that escape from the berries as if traveling in a small cloud until reaching the calm of the last drop.

The varietal aromas, so unique and unmistakable, sometimes send us the delicacy of violet and at other times reveal the orange blossom mingling with wild fruits - blueberries and blackberries - all in perfect harmony.

Silky textures where layer after layer of black fruit reveals the juiciness of well-matured tannins over time, soon followed by the edge of the schist geology and the climate where the intense sun breaks through the dewy dawns.

It is also from the freshness and mineral notes of wet stone that Touriga Nacional speaks to us, especially in the long and precise farewell where we are cradled by sensations of fruit and white spice expressed in a joyful and shared smile.

OVERVIEW

**First Harvest:** 2021   **Owner:** Amorim Family  
**Winemaker:** António Bastos

VINEYARD

**Grape Varieties:** 100% Touriga Nacional  
**Soils:** Schist   **Sub-region:** Cima Corgo   **Production method:** Integrated  
**Harvest:** By hand   **Average Yield:** 4100 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed  
**Aging:** 9 months in 300-liter french oak barrels (75%) - second use - and cement vats (25%)  
**Alcohol:** 14% Vol.   **Bottling:** May 2025  
**Production:** 1500 bottles (750ml), 800 bottles (1500ml)

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.

---

---

---

---

---

---

---