



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Unoaked

Red 2023



It is a unique and wood-free blend of the main grape varieties of Quinta Nova de Nossa Senhora do Carmo – Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão - a wine of authentic and intense flavor that does not need a barrel to be sophisticated. This wine is special not only due to its unique palate, but also because of its ruby color and its youthful aroma, lush and mineral, demonstrating a magnificent balance between the fruit, the dense structure and the alcohol that proves that Douro can fit into a bottle of wine, with an exceptional wealth and volume. In Portugal, this is always one of the best samples of wine without wood, a promise that can be enjoyed early or be kept in the cellar and developed for five to seven years.

OVERVIEW

First Harvest: 2003 Owner: Amorim Family
Winemaker: António Bastos

VINEYARD

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão
Soils: Schist Sub-region: Cima Corgo Production method: Integrated
Harvest: By hand Average Yield: 5500 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed
Aging: Ageing in stainless-steel and cement vats
Alcohol: 13.5% Vol. Bottling: September 2024 Production: 220000 bottles

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.
