



# QUINTA NOVA

DE NOSSA SENHORA DO CARMO

## Unoaked

Red 2024



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 2025   **Production:** 230000 bottles

2024 HARVEST

A year that was not entirely classic, was marked by favourable weather conditions. Winter was mild and rainy, and spring brought heavy precipitation in March, followed by relatively high temperatures in April - a demanding scenario, but one that, with careful vineyard management, allowed for excellent results. Constant monitoring and a rigorous technical approach prevented any loss in production quality.

The 2024 vegetative cycle is among the three longest since 2014. It showed an early budbreak compared with the average of the last ten years (2014–2023).

With the arrival of summer, the climate proved particularly beneficial. Moderately warm days and cool nights favoured a slow and balanced ripening, essential for the concentration of aromas and the full development of berry structure. Thanks to the excellent maturation conditions, soil water reserves, and mild temperatures, phenolic ripening progressed gradually and uniformly, with no dehydration or excessive sugar accumulation. Ph, acidity and potential alcohol ratios were perfect at harvest time, with impeccable grape clusters - both in size and health.

The 2024 harvest produced red wines that impress with their depth and elegance, featuring well-integrated tannins that promise excellent ageing potential.

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