



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova LBV Porto 2017

Overview

First Harvest: 2000

Owner: Amorim Family

Winemakers: Jorge Alves and Sónia Pereira

Viticulture: Ana Mota

Vine

Grape varieties: Old vines (more than 30 traditional grape varieties)

Soils: Schist

Zone: Cima Corgo

Production method: Integrated

Harvest: By hand

Average Yield: 4.000kg/Ha

Additional winemaking notes

Unfiltered

100% destemmed

Ageing: 4 years in wooden barrels

Alcohol: 19.5% Vol.

Bottling: April 2022

Production: 5.000 bottles

2017 Harvest

From August 22 to October 14

An extremely dry and predominantly hot year, from June onwards. The evolution of climatic conditions resulted in a significant advance in the vegetative cycle.

As a result, the harvest was one of the earliest in memory. The prolonged absence of rainfall and the occurrence of very high temperatures led to major hydric and thermal stress and high levels of sunlight, at a nearly stage of the vegetative cycle, which conditioned the vertical evolution of the vine, there by influencing the production, through the dehydration that occurred in the bunches of grapes.

QuintaNova used the full potential of its irrigation, after a major investment to expand its irrigation system in about 15 hectares. The hydric stress and high temperatures experienced during the maturation period led to increased concentration.

The early harvest provided high quality musts, with good levels of sugar and phenolic compounds.

Quinta Nova de Nossa Senhora do Carmo's *Late Bottled Vintage* has a modern style, in which aromas of blackberries and blueberries are combined with a succulent structure, fluid density, imposing gravity and a beautiful balance between alcohol and sweetness. It is an LBV with a long and precise finish, with great tension. As an unfiltered Port wine, it maintains its ability to evolve positively in the bottle.

