



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova LBV Porto 2018

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: 4000kg/Ha

Additional winemaking notes

Unfiltered

100% destemmed

Ageing: 4 years in stainless steel and wood

Alcohol: 19.2% Vol.

Bottling: November 2022

Production: 7.066 bottles

2018 Harvest

From September 14 to October 14

An atypical agricultural year, when compared to the last 6 years. An early spring, with lack of precipitation in the first 3 months of the year, after which the climate was “tropical”, with day and night temperatures above the average for the season, with the late afternoon always accompanied by thunderstorms, much rain and in some situations even hail.

The region also suffered, during the month of August, very hot days which caused scalding in the exposed grapes to the south/west.

Quinta Nova, with its microclimate and special terroir, managed to maintain the production and achieve a harvest in quantity equivalent to the year 2017.

The Late Bottled Vintage from Quinta Nova de Nossa Senhora do Carmo is a sophisticated Port Wine, where the aromas of raspberries, black plum and tobacco combine with a firm structure, slow density and geological gravity; in a poetic balance between the alcohol, sugar level and smooth, silky texture. It is an LBV with a long, precise and tense finish. As an unfiltered Port wine, it maintains its ability to evolve positively in the bottle.

