



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Quinta Nova Vintage Port 2021

Overview

First harvest: 2000
Owner: Amorim Family
Winemakers : Jorge Alves
Viticulture: Ana Mota

Vine

Grape varieties: Old vines (more than 30 traditional grape varieties)
Soils: Schist
Zones: Cima Corgo
Production method: Integrated
Harvest: By hand
Average Yield: 5.000vKg/ha

Additional winemaking notes

Unfiltered
Ageing: 2 years in stainless steel vats and wooden barrels
Alcohol: 19.5 % Vol.
Bottling: September 2023
Production: 1.500 bottles

2021 Harvest

From the 2nd of September to 20th of September

There was some climate instability in 2021, once again demonstrating the crucial importance of human experience and knowledge of the vineyards.

It was a memorably cool year during development of the vegetative cycle, with a mildly hot summer and rainfall during the harvest.

The natural conditions and cool nights contributed to slow and gradual maturation, favouring the balance of the grapes and maintaining the primary aromas, juicy texture and sparkling freshness.

The first Vintage wine and the first wine from Quinta Nova de Nossa Senhora do Carmo was produced in 1992.

The great Vintage wines are defined on the basis of their concentration, structure and robustness. They are the manifestation of the Quinta Nova de Nossa Senhora do Carmo's magnificent terroir, and careful winemaking and refined ageing techniques. They are always tense wines, which nevertheless manage to reveal a brilliant balance between muscle and gravity, with a long and precise finish.

