



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Reserva Blanc de Noir 2022

Overview

First Harvest: 2021
Owner: Amorim Family
Winemakers: Jorge Alves
Viticulture: Ana Mota

Vineyard

Grape Varieties: Tinta Roriz (100%)
Soils: Schist
Zone: Cima Corgo
Integrated Production Way
Harvest: By hand
Yield Level: 4800kg/ha

Additional Winemaking Notes

Whole cluster pressing
Ageing: 6 months in French oak barrels
Alcohol: 13,5% Vol.
Bottling: April 2023
Production: 20.000 bottles

2022 Harvest

From August 24 to September 30

2022 was one of the warmest and driest years in recorded history. Lack of rainfall, throughout the growing season, in winter and spring, complemented by high temperatures, had a significant impact on the evolution of the vines. Several difficulties were expected, but we were surprised by the adaptability and impressive resilience of our vines. The rainfall in early September helped the vines recover and facilitated an almost perfect final maturation, originating white wines with ripe fruit aromas and an enviable structure, combining textures, acidity and minerality. In short, tense and deep wines.

We went to the highest slopes in the top of Quinta Nova de Nossa Senhora do Carmo to pick the grapes that mature more slowly and maintain greater freshness and linearity, and to create the Quinta Nova Blanc de Noir, a Reserva white wine made from red grapes.

The beautiful Tinta Roriz grapes are the first to enter our winery. We harvest them at their perfect maturation point, so that we can extract all the components that make this wine unique and sublime.

Delicate citrus aromas combined with white stone fruit support the complex and vibrant, enigmatic aroma. With remarkable firmness granted by the red grapes, this is a compact, fresh and tense wine, offering an endless finish with great precision, as a great wine should be.

Classicism combined with modern winemaking, this Reserve white wine from Quinta Nova is a thrilling wine that awakens all our senses.

