



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Reserva Terroir 2021

Overview

First harvest: 2015

Owner: Amorim Family

Winemakers: Jorge Alves

Viticulture: Ana Mota

Vine

Grape Varieties: Touriga Franca, Touriga Nacional, Tinta Roriz

Soils: Schist

Zones: Cima Corgo

Production method: Integrated

Harvest: By hand

Average Yield: 3500 Kg/ha

Additional winemaking notes

100% destemmed

Ageing: 9 months in French oak barrels

Alcohol: 14% Vol.

Bottling: April 2023

2021 Harvest

From September 2 to September 20

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.

This wine surprises us with its purity and sophistication. It results from a perfect combination of Quinta Nova de Nossa Senhora do Carmo's main grape varieties: Touriga Franca, Touriga Nacional and Tinta Roriz - a beautiful composition that reflects the simplicity and transparency of our terroir. The wine's intense colour stimulates individual memories and transports us to the immense vineyard and rugged landscape of the Douro wine terraces. A broad journey of flavours is manifested through the density and strength of the pleasant and seductive aromas, with a more sophisticated side provided by the use of good French oak barrels. At the time of tasting, it closes with a muscular structure and a juicy texture that intertwined with the body of the wine, providing for a tense, long and deep finish.

