

Quinta Nova Reserva Terroir 2022

Overview

First harvest: 2015 Owner: Amorim Family Winemakers: Jorge Alves Viticulture: Ana Mota

Vine

Grape Varieties: Touriga Franca (35%), Touriga Nacional (35%), Tinta Roriz(15%) and Tinto Cão (15%) 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

2022 Harvest

From the 24th of August to the September 30th

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 ensured an almost perfect end of maturation, which made it possible to obtain harmonious and complex red wines with ample fruit, that have a firm and very elegant character, and a long finish that fully reflect their terroir.

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, Tinta Roriz and Tinto Cão - 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.

