



## QUINTA NOVA DE NOSSA SENHORA DO CARMO

# 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 24<sup>th</sup> of August to the 30<sup>th</sup> of September

Lack of rainfall, considerably below average, throughout the growing season, in winter and spring, complemented by high temperatures, had a significant impact on the evolution of the vines. Dry leaves and small bunches appeared at a relatively early stage in the development of the vegetative cycle, compared to previous years. Several difficulties were expected, but we were surprised by the adaptability and impressive resilience of our vines. Given this situation, we were obliged to irrigate the soil from July onwards, which made it possible to resolve part of the water deficit. This practice ensured homogeneous and balanced evolution of the maturation. It was not possible to increase the volume of the grapes, but we achieved almost perfect acidity/Ph/sugar ratios. The smaller amount of must, due to the fact that the same amount of skin and seeds corresponded to less pulp, delivered higher tannin and anthocyanin indices. 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.

