



QUINTA NOVA  
DE NOSSA SENHORA DO CARMO

## Quinta Nova Reserva Terroir 2023

### Overview

First harvest: 2015

Owner: Amorim Family

Winemakers: António Bastos e 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: 77% in French oak barrels for 9 months and 23% in cement tanks

Alcohol: 14% vol.

Bottling: June 2024

Production: 60.000 bottles

### 2023 Harvest

From the 23<sup>rd</sup> of August to the September 25<sup>th</sup>

2023 was a particularly challenging but generous wine year, both in terms of the quality of the grapes and yield per hectare. Although there was heavy rainfall and high temperatures during the year, these weather conditions occurred in the right months: rain during the winter and spring, and high temperatures in the summer months.

The induction and floral differentiation, reflected in the formation of the bunches of grapes, occurred in perfect conditions. It was therefore possible to take the entire production of grapes into the winery with the desired level of quality.

In August, the cool nights and mild daytime temperatures assisted the ripening process. The freshness of the 2023 vintage produced red wines that are elegant, vibrant, and fresh, full of fruit and character.

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 in harmony with the breadth and vibrant freshness that aging in cement provides. 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.

