



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Quinta Nova Rosé Colheita 2020

Overview

First Harvest: 2015
Owner: Amorim Family
Winemakers: Jorge Alves and Sónia Pereira

Vineyard

Varieties: Tinta Roriz (50%), Touriga Franca (25%) and Tinta Francisca (25%)
Soils: Schist
Zone: Cima Corgo
Integrated Production Way
Harvest: By hand
Yield level: 4800kg/ha

Additional Winemarking Notes

Unfiltered
Pneumatic pressing of entire grapes
Stage: Aged for 4 months in steel tank (75%);
Fermentation and ageing in French used oak barrels for 4 months (25%)
Alcohol: 13,5% Vol.
Bottling: January 2021
Production: 27000 bottles

Harvest of 2020

From 27 August to 26 September

The high temperatures experienced throughout the growing season, especially in the months of June, July and August, combined with low rainfall in the spring, led to an anticipated start for the 2020 harvest.

During the vegetative growth period of the vines, the climate was fairly unstable, and therefore required increased attention to the possible appearance of diseases and infestations.

It was an extremely demanding year, which required continuous preventive interventions. The final stage of maturation of the grapes was challenging and marked by extreme care in the vineyard. The rainfall between 14-15 August brought sufficient energy for the grapes to mature more quickly than normal. As a consequence 2020 was a less generous year in terms of quantity, but resulted in grapes with more concentrated aromas and good sugar levels.

This year has produced intense, crystalline, complex and fresh wines.

Rosé is an invitation to an experience of flavours. The Quinta Nova de Nossa Senhora do Carmo Rosé stands out for its high structure, in a slightly more aromatic version of Tinta Roriz and Touriga Franca, positioning as wine at a very high level for the great *connoisseurs*.

The pressing follows the model executed in the French region of Provence, with the whole grape, the recognizes technique of Blanc de Noirs. Structured by a fermentation at low temperature (11-12° C) in stainless steel vats for almost 3 weeks, part of the plot ends in French and Hungarian oak barrels.

It is a wine to keep in memory for its primary aromas, the mineral texture and the final tension that leaves a long farewell and the certainty that for the year we will want more.

