



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Rosé 2022

Overview

First Harvest: 2015

Owner: Amorim Family

Winemakers: Jorge Alves and Mafalda Machado

Viticulture: Ana Mota

Vineyard

Grape Varieties: Tinta Roriz (50%), Tinta Francisca (30%), Touriga Franca (20%)

Soils: Schist

Zone: Cima Corgo

Integrated Production Way

Harvest: By hand

Yield Level: 4800kg/ha

Additional Winemaking Notes

Whole cluster pressing

Ageing: 4 months in stainless steel tanks (50%); Fermentation and ageing for 4 months in old French oak barrels (50%).

Alcohol: 13,5% Vol.

Bottling: January 2023

2022 Harvest

From August 24 to September 30

2022 was one of the warmest and driest years in recorded history. 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 facilitated an almost perfect final maturation. This harvest resulted in a delicate, elegant, complex rosé wine, with a gentle colour, brimming with energy.

The Rosé wine is an invitation to an experience of different flavours. Quinta Nova de Nossa Senhora do Carmo Rosé stands out for its high structure, in a slightly more aromatic version of Tinta Roriz, Touriga Franca and delicate Tinta Francisca, positioning itself as a wine at a very high level for great wine connoisseurs. The pressing of the grapes follows the model executed in the French region of Provence, with the whole cluster, the recognised technique for blanc des noirs. Structured by low temperature fermentation (11-12°C) in stainless steel vats for almost 3 weeks (50%); part of the batch (50%) is fermented in used French oak barrels, reinforcing the gravity and providing complexity. It is a wine to remember, due to its primary aromas, mineral texture and final tension that leaves a long finish and the certainty that next year we will want more.

