



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Rosé 2023

Overview

First Harvest: 2015

Owner: Amorim Family

Winemakers: Jorge Alves and António Bastos

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: Fermentation in used French oak barrels (50%), cement vats (25%) and stainless steel tanks (25%). Ageing for 4 months in the same containers.

Alcohol: 13,5% Vol.

Bottling: December 2023

Production: 50.000 bottles

2023 Harvest

From the 23rd of August to 25th of September

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 cooler temperatures of 2023 have made it possible to create a rosé wine with exuberant aromas, notes of red fruit and dried daisies, underpinned by mineral nuances. The wine's linear structure invokes filigree textures, through which its fluid body interconnects with the finesse of a great wine. A very long and tense finish.

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 a low temperature fermentation (11-12°C) in stainless steel vats for almost 3 weeks (50%), part of the batch (25%) is fermented in used French oak barrels, reinforcing the gravity and providing complexity. The other part of the batch (25%) is fermented in cement vats conferring freshness and texture to the wine.

It is a Rosé to remember, due to its primary aromas, mineral texture and final tension, with a long and lingering finish.

