



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Rosé 2024

Overview

First Harvest: 2015

Owner: Amorim Family

Winemakers: António Bastos and Jorge Alves

Viticulture: Ana Mota

Vineyard

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

Touriga Franca (20%)

Soils: Schist

Sub-region: 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 2024

Production: 27 000 bottles

2024 Harvest

From the 27th of August to 03rd of October

Following the trend of the past decade, 2024 was a distinctive year for viticulture. Weather conditions were favorable, with moderate rainfall and mild temperatures throughout the entire cycle, except for three days in July when temperatures exceeded 40°C. There was no clear distinction between Winter, Spring, and Summer.

Heightened attention to the potential emergence of diseases resulted in grapes of exceptional quality at harvest. Thanks to these favorable ripening conditions - ample soil moisture and mild temperatures - phenolic maturation progressed gradually and in perfect balance, without dehydration or excessive sugar accumulation.

The pH, acidity, and potential alcohol levels were ideal at harvest, with flawless grape bunches in both size and health. The freshness of the 2024 gave rise to a delicate rosé wine with exuberant aromas, fresh red fruit, and subtle mineral undertones. With a linear structure, it evokes filigree-like textures, where its fluid body seamlessly intertwines with the finesse of a great wine.

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 through low-temperature fermentation (11-12°C), 50% of the batch ferments and ages in used French oak barrels, enhancing depth and adding complexity. Another 25% is fermented and aged in cement tanks, highlighting fresh notes and a vibrant texture, while the remaining 25% ferments and is kept in stainless steel tanks, preserving the fruit. It is a Rosé to remember, due to its primary aromas, mineral texture and final tension, with a long and lingering finish.

