



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Quinta Nova Unoaked 2022

Overview

First Harvest: 2003

Owner: Amorim Family

Winemakers: Jorge Alves

Viticulture: Ana Mota

Vineyard

Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and Tinto Cão

Soils: Schist

Zone: Cima Corgo

Integrated Production Way

Harvest: By hand

Yield level: 5.500 kg/ha

Additional Winemaking Notes

100% stalked

Ageing: Ageing in stainless-steel vats of 25000 L

Alcohol: 14% Vol.

Bottling: September 2023

2022 Harvest

From the 24th of August to the September 30th

2022 was one of the warmest and driest years in recorded history. Lack of rainfall, throughout the growing season, in winter and spring, complemented by high temperatures, had a significant impact on the evolution of the vines. Several difficulties were expected, but we were surprised by the adaptability and impressive resilience of our vines.

The rainfall in early September helped the vines recover and ensured an almost perfect end of maturation, which made it possible to obtain harmonious and complex red wines with ample fruit, that have a firm and very elegant character, and a long finish that fully reflect their terroir.

It is a unique and wood-free blend of the main grape varieties of Quinta Nova de Nossa Senhora do Carmo – Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinto Cão – a wine of authentic and intense flavor that does not need a barrel to be sophisticated. This wine is special not only due to its unique palate, but also because of its ruby color and its youthful aroma, lush and mineral, demonstrating a magnificent balance between the fruit, the dense structure and the alcohol that proves that Douro can fit into a bottle of wine, with an exceptional wealth and volume. In Portugal, this is always one of the best samples of wine without wood, a promise that can be enjoyed early or be kept in the cellar and developed for five to seven years.

