



## 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 24<sup>th</sup> of August to the September 30<sup>th</sup>

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 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.

