



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Vintage Port 2020

Overview

First harvest: 2000

Owner: Amorim Family

Winemakers : Jorge Alves and Sónia Pereira

Viticulture: Ana Mota

Vine

Grape varieties: Old vines (more than 30 traditional grape varieties)

Soils: Schist

Zones: Cima Corgo

Production method: Integrated

Harvest: By hand

Average Yield: 5.000Kg/Ha

Additional winemaking notes

Unfiltered

Ageing: 2 years in stainless steel vats and wooden barrels

Alcohol: 19,50% Vol.

Bottling: April 2022

Production: 1.500 bottles

2020 Harvest

From September 6 to October 10

The high temperatures experienced throughout the growing season, especially in the months of June, July and August, combined with low rainfall in the spring, led to an anticipated start for the 2020 harvest.

During the vegetative growth period of the vines, the climate was fairly unstable, and therefore required increased attention to the possible appearance of diseases and infestations.

It was an extremely demanding year, which required continuous preventive interventions. The final stage of maturation of the grapes was challenging and marked by extreme care in the vineyard. The rainfall between 14-15 August brought sufficient energy for the grapes to mature more quickly than normal. As a consequence 2020 was a less generous year in terms of quantity, but resulted in grapes with more concentrated aromas and good sugar levels.

This year has produced intense, crystalline, complex and fresh wines.

The first Vintage wine and the first wine from Quinta Nova de Nossa Senhora do Carmo was produced in 1992.

The great Vintage wines are defined on the basis of their concentration, structure and robustness. They are the manifestation of the Quinta Nova de Nossa Senhora do Carmo's magnificent terroir, and careful winemaking and refined ageing techniques. They are always tense wines, which nevertheless manage to reveal a brilliant balance between muscle and gravity, with a long and precise finish.

