



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Mirabilis White 2018

Overview

First Harvest: 2011

Owner: Amorim Family

Winemakers: Jorge Alves and Sónia Pereira

Vineyard

Varieties: Viosinho, Gouveio and centuries-old vines

Soils: Schist

Zone: Cima Corgo

Integrated Production Way

Harvest: By hand

Yield level: 2300kg/ha

Additional Winemaking Notes

Unfiltered

Pneumatic pressing of entire grapes

Stage: "Elevage" for 10 months in the same barrels (65% new wood) "sur lie", with "battonage" every 20 days

Alcohol: 13,90% Vol.

Bottling: June 2019

Production: 15000 bottles

Mirabilis is made with grapes from small centuries-old vineyards where Viosinho and Gouveio predominate, but also many other varieties of low production, almost nonexistent in the region. Small, tight bunches and simple berries, make the production per hectare not exceed 2300 kg, in soils higher than 500 meters, geologically classified as transition shale / granitic soils, in the parishes of Vilar de Maçada, Cabeda, Tabuaço and Candedo. They give musts a sublime genuineness, where freshness and aroma are accentuated naturally. The selected wood is purposely from the second and third year, only a small percentage of new wood, not to mark and better integrate slowly the intense fruit, focusing mainly on French and Hungarian oak, resulting in a wine of extreme elegance, where the freshness, structure and acidity intertwine.

