



QUINTA NOVA
DE NOSSA SENHORA DO CARMO

Quinta Nova Referência 2018 P28/P21

1st Monovarietal plantation of Tinta Roriz in Douro and Century-Old Vineyards

Overview

First Harvest: 2008

Owner: Amorim Family

Winemakers: Jorge Alves & Sónia Pereira

Vineyard

Grape Varieties: Tinta Roriz (75%) and Century-Old Vineyards (25%)

Soil: Schist

Zone: Cima do Corvo

Integrated Production Way

Harvest: By hand

Average Yield: 3000 Kg/Ha

Additional Winemaking Notes

Unfiltered

100% stalked

Stage: 12 month in new French oak

Alcohol : 14,5% Vol.

Bottling: May 2020

Production: 3900 bottles

Harvest of 2018

From 14th of September until 27th of September

An anticipated spring due to scarce rainfall in the first 3 months of the year, followed by an almost "tropical" climate, with day and night temperatures above the average for the season, with late afternoons always followed by thunderstorms, heavy rain, and some hail situations..

The rains in full bloom accompanied by the appearance of diseases such as downy mildew delayed the vegetative cycle and consequently the maturation of the grapes.

The high temperatures experienced during August were attenuated in the high areas of Quinta Nova from where these grapes come from, resulting in wines with high concentration, balance, density, and depth.

The first study for monovarietal planting in the Douro region was conducted in Quinta Nova de Nossa Senhora do Carmo, between 1979 and 1981, in conjunction with the Portuguese Ministry of Agriculture, through the Centro de Estudos Vitivinícolas do Douro (Douro Winemaking Studies Centre). In the study, the best solar exposures were chosen in Quinta Nova to study the planting of three grape varieties: Tinta Roriz, Touriga Nacional and Touriga Franca. The Parcela 28 (Plot), planted with Tinta Roriz, has 2650 vines, with a slope of 25% and an altitude between 205 and 210 metres. Tinta Roriz clearly demonstrates the challenge of wine and human persistence in preserving an ancient and authentic Douro. The austerity of the grape variety is noticeable in the palate, but at the same time, we are seduced by a contemporary sophistication that, allied to centuries- old vineyards gives rise to a Referência (reference) in the Portuguese Douro: a wine full of minerality, blue berries, rich in spicy notes, with a firm structure and a very narrow mouth. The high concentration, density and depth expresses well its origin.

