



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Rosé 2018

Overview

First Harvest: 2015
Owner: Amorim Family
Winemakers: Jorge Alves and Sónia Pereira

Vineyard

Varieties: Tinta Roriz (75%) and Touriga Franca (25%)
Soils: Schist
Zone: Cima Corgo
Integrated Production Way
Harvest: By hand
Yield level: 4800kg/ha

Additional Winemaking Notes

Unfiltered
Pneumatic pressing of entire grapes
Stage: Aged for 4 months in steel tank in "sur lies"
Alcohol: 13,50% Vol.
Bottling: January 2019
Production: 18500 bottles

Rosé is an invitation to an experience of flavors. The Quinta Nova of Quinta Nova de Nossa Senhora do Carmo Rosé stands out for its high structure, in a slightly more aromatic version of Tinta Roriz and Touriga Franca, positioning as wine at a very high level for the great *connoisseurs*.

The pressing follows the model executed in the French region of Provence, with the whole grape, the recognized technique of Blanc de Noirs. Structured by a fermentation at low temperature (11-12 ° C) in stainless steel vats for almost 3 weeks, part of the plot ends in French and Hungarian oak barrels.

It is a wine to keep in memory for its primary aromas, the mineral texture and the final tension that leaves a long farewell and the certainty that for the year we will want more.

