



QUINTA NOVA DE NOSSA SENHORA DO CARMO

Quinta Nova Rosé 2021

Background

First Harvest: 2015

Owner: Amorim Family

Winemakers: Jorge Alves and Sónia Pereira

Viticulture: Ana Mota

Vineyard

Grape varieties: Tinta Roriz (50%), Tinta Francisca (30%)

Touriga Franca (20%)

Soils: Schist

Zone: CimaCorgo

Production method: Integrated Harvest: By hand

Average Yield: 4800kg/Ha

Additional winemaking notes

Unfiltered

Whole cluster pressing

Ageing: 4 months in stainless steel tanks (75%);

Fermentation and ageing in used French oak barrels for 4 months (25%)

Alcohol: 13.5% Vol.

Bottling: February 2022

Production: 40.000 bottles

2021 Harvest

From the 30th of August to the 30th of September

2021 was a year of some climatic instability, demonstrating once again that the experience and knowledge of our vineyards is essential for a good prediction of the harvest date.

During development of the growing season, 2021 was one of the coolest years in memory, since the summer period did not record the typical heat waves.

In terms of diseases in the vineyard, the main concern was late powdery mildew and the climatic instability of September, marked by some precipitation, which could favour rotting. However, the good work in terms of viticulture and grape selection made it possible to collect grapes in excellent health conditions.

The moderate conditions for the season and cool nights contributed to slow and gradual maturation of the grapes, favouring a good balance of production, both qualitative and quantitative.

This year resulted in excellent white wines, with a high degree of freshness, minerality, aromatic intensity and firm structure. The red wines have closed, pure colours, focused on black fruit, good structure, with ripe tannins and high gravity.

The Rosé wine is an invitation to an experience of different flavours. Quinta Nova de Nossa Senhora do Carmo Rosé stands out for its high structure, in a slightly more aromatic version of Tinta Roriz, Touriga Franca and delicate Tinta Francisca, positioning itself as a wine at a very high level for great wine connoisseurs. The pressing of the grapes follows the model executed in the French region of Provence, with the whole cluster, the recognised technique for *blanc des noirs*. Structured by low temperature fermentation (11-12°C) in stainless steel vats for almost 3 weeks (75%); part of the batch (25%) is fermented in used French oak barrels, reinforcing the gravity and providing complexity. It is a wine to remember, due to its primary aromas, mineral texture and final tension that leaves a long finish and the certainty that next year we will want more.

