



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Quinta Nova Unoaked 2020

Overview

First Harvest: 2003

Owner: Amorim Family

Winemakers: Jorge Alves and Sónia Pereira

Viticulture: Ana Mota

Vineyard

Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz and

Tinto Cão

Soils: Schist

Zone: Cima Corgo

Integrated Production Way

Harvest: By hand

Yield level: 5.500 Kg/Ha

Additional Winemaking Notes

Unfiltered

100% stalked

Ageing: Ageing in stainless-steel vats of 25000

Alcohol: 14% Vol.

Bottling: January 2022

Production: 220 000 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.

It is a unique and wood-free blend of the main grape varieties of Quinta Nova de Nossa Senhora do Carmo – Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinto Cão – a wine of authentic and intense flavor that does not need a barrel to be sophisticated. This wine is special not only due to its unique palate, but also because of its ruby color and its youthful aroma, lush and mineral, demonstrating a magnificent balance between the fruit, the dense structure and the alcohol that proves that Douro can fit into a bottle of wine, with an exceptional wealth and volume. In Portugal, this is always one of the best samples of wine without wood, a promise that can be enjoyed early or be kept in the cellar and developed for five to seven years.

