



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Quinta Nova Unoaked 2021

Overview

First Harvest: 2003

Owner: Amorim Family

Winemakers: Jorge Alves and Mafalda Machado

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 L

Alcohol: 14% Vol.

Bottling: August 2022

Production: 220 000 bottles

2021 Harvest

From September 2 to September 20

There was some climate instability in 2021, once again demonstrating the crucial importance of human experience and knowledge of the vineyards.

It was a memorably cool year during development of the vegetative cycle, with a mildly hot summer and rainfall during the harvest. The natural conditions and cool nights contributed to slow and gradual maturation, favouring the balance of the grapes and maintaining the primary aromas, juicy texture and sparkling freshness!

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.

