



## QUINTA NOVA DE NOSSA SENHORA DO CARMO

# Mirabilis White 2019

### Overview

First Harvest: 2011

Owner: Amorim Family

Winemakers: Jorge Alves and Sónia Pereira

### Vineyard

Varieties: Viosinho, Gouveio and centuries-old vines

Soils: Schist and transition schist-granit

Zone: Cima Corgo

Integrated Production Way

Harvest: By hand

Yield level: 2300kg/ha

### Additional Winemaking Notes

Non-fining

Pneumatic pressing of entire grapes

Ageing: End of alcoholic fermentation and "elevage" for 10 months in French (Tronçais, Vosges, Nevers, Jura) and hungarian oak barrels. "Bâtonnage" every 15 days during 5 months.

Alcohol: 13,90% Vol.

Bottling: June 2020

Production: 16.993 bottles

### Harvest of 2019

From 6 September to 26 September

A year marked by an unstable climate but with moderate climatic conditions during the growing season and the summer resulted in late maturation of the grapes. As a consequence, the harvest was commenced later than in the previous 5 years.

During the vegetative growth period of the vines, the climate was very unstable, which required special care in terms of diseases and pests, extremely important during the maximum growth period of the vines.

The long maturation period, with moderate temperatures, produced fresh wines with high aromatic intensity, well-structured, with great complexity and high precision.

Mirabilis is made with grapes from small centuries-old vineyards where Viosinho and Gouveio predominate, but also many other varieties of low production, almost nonexistent in the region. Small, tight bunches and berries, make the production per hectare not exceed 2300 kg, in parcels higher than 500 meters, geologically classified as transition schist / granitic soils, in the village of Vilar de Maçada, Cabeda, Tabuaço and Candedo. They give musts a sublime genuineness, where freshness and aroma are accentuated naturally. The selected used oak is purposely from the second and third year, only a small percentage of new oak, non invasive for better and slowly integration of the intense fruit, focusing mainly on French and Hungarian oak, resulting in a wine of extreme elegance, where the freshness, structure and acidity intertwine.

