



## QUINTA NOVA DE NOSSA SENHORA DO CARMO

# Quinta Nova Reserva Blanc de Noir 2023

### Overview

First Harvest: 2021  
Owner: Amorim Family  
Winemakers: Jorge Alves  
Viticulture: Ana Mota

### Vineyard

Grape Varieties: Tinta Roriz (100%)  
Soils: Schist  
Zone: Cima Corgo  
Integrated Production Way  
Harvest: By hand  
Yield Level: 4800kg/ha

### Additional Winemaking Notes

Whole cluster pressing  
Vinification and Ageing: Vinified in stainless steel vats, including final fermentation in second- or third-use barrels and 27% in cement vats. 6 months in French oak barrels and cement.  
Alcohol: 13.5% Vol.  
Bottling: May 2024  
Production: 12.000 bottles

### 2023 Harvest

From August 23 to September 25

2023 was a particularly challenging but generous wine year, both in terms of the quality of the grapes and yield per hectare. Although there was heavy rainfall and high temperatures during the year, these weather conditions occurred in the right months: rain during the winter and spring, and high temperatures in the summer months.

The induction and floral differentiation, reflected in the formation of the bunches of grapes, occurred in perfect conditions. It was therefore possible to take the entire production of grapes into the winery with the desired level of quality.

In August, the cool nights and mild daytime temperatures assisted the ripening process.

The cooler temperatures of 2023 have made it possible to create a rosé wine with exuberant aromas, notes of red fruit and dried daisies, underpinned by mineral nuances. The wine's linear structure invokes filigree textures, through which its fluid body interconnects with the finesse of a great wine. A very long and tense finish.

We went to the highest slopes in the top of Quinta Nova de Nossa Senhora do Carmo to pick the grapes that mature more slowly and maintain greater freshness and linearity, and to create the Quinta Nova Blanc de Noir, a Reserva white wine made from red grapes.

The beautiful Tinta Roriz grapes are the first to enter our winery. We harvest them at their perfect maturation point, so that we can extract all the components that make this wine unique and sublime.

Delicate citrus aromas combined with white stone fruit support the complex and vibrant, enigmatic aroma. With remarkable firmness granted by the red grapes, this is a compact, fresh and tense wine, offering an endless finish with great precision, as a great wine should be.

Classicism combined with modern winemaking, this Reserve white wine from Quinta Nova is a thrilling wine that awakens all our senses.

