



## QUINTA NOVA DE NOSSA SENHORA DO CARMO

# Quinta Nova LBV Porto 2020

### Overview

First Harvest: 2000  
Owner: Amorim Family  
Winemaker: Jorge Alves  
Viticulture: Ana Mota

### Vine

Grape varieties: Old vines (more than 30 traditional grape varieties)  
Soils: Schist  
Zone: Cima Corgo  
Production method: Integrated  
Harvest: By hand  
Average Yield: 4000kg/ha

### Additional winemaking notes

100% destemmed  
Ageing: 4 years in stainless steel and wood  
Alcohol: 19.5% Vol.  
Bottling: June 2024  
Production: 1013 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.

The Late Bottled Vintage from Quinta Nova de Nossa Senhora do Carmo is a sophisticated Port Wine, where the aromas of raspberries, black plum and tobacco combine with a firm structure, slow density and geological gravity; in a poetic balance between the alcohol, sugar level and smooth, silky texture. It is an LBV with a long, precise and tense finish. As an unfiltered Port wine, it maintains its ability to evolve positively in the bottle.

