



## QUINTA NOVA DE NOSSA SENHORA DO CARMO

# Quinta Nova Reserva Touriga Nacional 2022

### Overview

First harvest: 2021

Owner: Amorim Family

Winemakers: Jorge Alves and António Bastos

Viticulture: Ana Mota

### Vine

Grape Varieties: Touriga Nacional

Soils: Schist

Zones: Cima Corgo

Production method: Integrated

Harvest: By hand

Average Yield: 4100 Kg/ha

### Additional winemaking notes

100% destemmed

Ageing: 9 months in 300l second year French oak barrels

Alcohol: 14% Vol.

Bottling: May 2024

Production: 30.000 bottles

### 2022 Harvest

From the 24<sup>th</sup> of August to the September 30<sup>th</sup>

2022 was one of the warmest and driest years in recorded history. Lack of rainfall, throughout the growing season, in winter and spring, complemented by high temperatures, had a significant impact on the evolution of the vines. Several difficulties were expected, but we were surprised by the adaptability and impressive resilience of our vines.

The rainfall in early September helped the vines recover and ensured an almost perfect end of maturation, which made it possible to obtain harmonious and complex red wines with ample fruit, that have a firm and very elegant character, and a long finish that fully reflect their terroir.

The deep colour and the dense and fresh aromas of Touriga Nacional awaken our senses.

Its unique varietal aromas transport us to the delicacy of violets or orange blossom blended with wild blueberries and blackberries, in a supreme symbiosis, in which harmony and joy make us dream about the original vineyards.

In the mouth, the silky textures stand out. Layer after layer of black fruit, we notice the juiciness of the tannins well matured by time. Then it pops out the nerve of the schist geology and the climate where the intense sun rips through the dew dawns.

Touriga Nacional also tells us about the freshness and minerality of the wet stone, while the fruit and the white spice come out in a long and precise finish.

