



QUINTA NOVA

DE NOSSA SENHORA DO CARMO

Quinta Nova Unoaked 2023

Overview

First Harvest: 2003

Owner: Amorim Family

Winemakers: António Bastos and Jorge Alves

Viticulture: Ana Mota

Vineyard

Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão

Soils: Schist

Zone: Cima Corgo

Integrated Production Way

Harvest: By hand

Yield level: 5.500 kg/ha

Additional Winemaking Notes

100% destemmed

Ageing: Ageing in stainless-steel and cement vats

Alcohol: 13.5% Vol.

Bottling: September 2024

Production: 220.000 bottles

2023 Harvest

From the 23rd of August to the September 25th

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 freshness of the 2023 vintage produced red wines that are elegant, vibrant, and fresh, full of fruit and character.

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 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.

