

QUINTA NOVA DE NOSSA SENHORA DO CARMO
Colheita DOC 2010

Varieties	Touriga Nacional, Tinta Roriz, Touriga Franca and Tinto Cão.
Vineyards	QN, type A; sub-region Cima Corgo; average vine age of 20 years.
Vinification/Ageing	Grapes selected and hand-sorted at the entrance of the cellar. Total stripping with cold pre-maceration for three days and fermentation in stainless steel tanks for eight days. Skin maceration and temperature control with storage in stainless steel and bottle. No filtration or stabilization processes.
Bottling	50,000 L bottled in June 2011.
Wine analysis	Alc/vol 13%; total acidity 4.27 g/l; pH 3.65, RS 2.3 g/l; total SO ₂ 59 mg/l.



TASTING NOTES

Enologists: Francisco Montenegro and Pedro Pina Cabral

“An intense red wine with violet notes. The fresh aroma presents red fruits in a floral and balsamic bottom. Unctuous, it shows light tannins and a pleasant finish with floral notes and elegance.”

Ready to drink now or cellar for one to two years.

Best enjoyed at 60°F.