

QUINTA NOVA DE NOSSA SENHORA DO CARMO

Late Bottled Vintage 2009



Varieties Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão, Souzão and Tinta Barroca.

Vineyards QN; type A, Sub-region Cima Corgo; old vines and others with average age of 30 years;

Vinification/Ageing Grapes were hand-sorted as they arrived at the cellar. Fermentation with stripping from the partial destemming in traditional presses during 2 days with temperature control. Intense reassembly and maceration during more 2 days. Strengthening with wine spirit in 20% (77% vol) and ageing in oak and inox for 4 years, being produced by the traditional method with no filtration and stabilization.

Bottling 2.625 Lt

Wine analysis Alc/Vol 20%, total acidity 4,6g/l, pH 3,46, red. sugars 104 g/l, total SO₂ 70 mg/l.

TASTING NOTES 2013

Winemaker: Jorge Alves and Sónia Pereira

Deep ruby color. Complex and elegant aroma, with black berries and flowers dominating. On the palate it reveals huge volume with balsamic aromas among others. Strong tannic structure with a very long finish full of fruit.

HOW TO SERVE

Storage Store in a dark, cool place (12º to 14ºC). The bottles should be placed on their side with the label uppermost and without any vibration.

Service Should be served at a temperature of 16ºC. We recommend that you decant it carefully and drink it in 3 weeks maximum.