

## THE FAMILY

For decades the Amorim family has been the world leader of the cork industry. In 1999 they acquired Quinta Nova de Nossa Senhora do Carmo. Luisa Amorim, one of the youngest members of the fourth generation, is at the heart and soul of this project, leading a small team mostly comprised of women.

## THE REGION

The Douro valley extends across 6,177 acres and it was the first wine region in the world to be demarcated back in 1756. Part of The Douro Demarcated Region, down by the river, was classified by UNESCO as a World Heritage site in 2001.

Port wines originated in this region which has become synonymous with quality of the best Port of Douro wines.

## THE PROPERTY

Quinta Nova de Nossa Senhora do Carmo is a unique place that runs along the north bank of the river Douro for just short of one mile. Of its 296 acres, 210 are planted with letter A vines. The Quinta includes a manor house, now a hotel, that dates back to the early 18th century; a baroque chapel; an olive mill and a winery. Surrounded by the stunning orchards and vineyards, the Quinta deeply reflects the Douro agriculture tradition.

The name *Quinta Nova* results from the joining of two *Quintas* (farms). *Nossa Senhora do Carmo* (Our Lady of Mt. Carmel) is a tribute to its patron Saint.

The property's terroir consists of a greywackian schist on sloping vineyards. With a Mediterranean micro climate, the vineyards are subject to cold, rainy winters and very hot summers with hot and dry winds which result in early maturation and improved quality of the resulting must.

## THE WINES

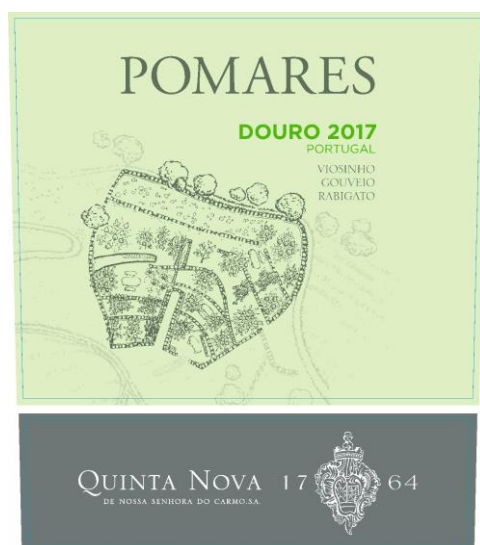
Centuries-old tradition continues at the winery, built in 1764, where the grapes are hand selected with respect to their maturation with the aim of achieving a perfect balance between structure and aroma thus creating fine and elegant wines with strong character and freshness. We strive to achieve a genuine and balanced high quality wine from every batch, brought about by rigorous standards in the vineyard and constant wine making innovations.



## POMARES WHITE

### DOURO DOC 2017

Varieties	Viosinho, Gouveio and Rabigato
Vineyard	Sub-region Cima Corgo; average age 20 years
Vinification/Ageing	Manual grapes selection at the entrance of the cellar. Pressing of entire grapes in a pneumatic press, followed by fermentation in stainless steel vats for 3 weeks at low temperature (11-12°C). Ages “sur lies fines” in steel vats for 4 months. Bottled early to preserve aromatic intensity.
Wine analysis	Alc/vol 13,70%, total acidity 4,8 g/l; pH 3,37, total sugars 0,5 g/l; Dry Extract 20,2 g/l.



#### TASTING NOTES 2018

*Winemaker: Jorge Alves, Sónia Pereira*

Green citrus-colored wine with an attractive aroma of nectarine, white flowers and apricots combined with capsicum, gooseberry and white spices. In the palate is balanced by freshness, fruit, density and concentration, good complexity, structure and gravity. It ends with light mineral notes and precision.

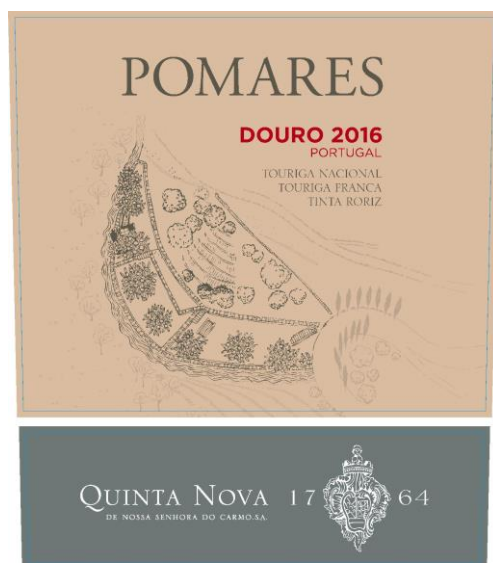
#### HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration. To keep for 3 to 4 years.
Service	At a temperature of 10 - 12°C.

## POMARES RED

**Douro DOC 2016**

Varieties	Tinta Roriz, Touriga Franca and Touriga Nacional
Vineyard	QN, letter A, Sub-region Cima Corgo; average age 25 years
Vinification/Ageing	Grapes selection at the entrance of the cellar. Total stripping and fermentation in stainless-steel tanks for 10 days with temperature control (24-26°C) to keep the primary fruity components. A part of the blend aged in french and american oak barrels for 6 months.
Wine analysis	Alc/vol 13,3%, total acidity 4,14 g/l, pH 3,99, Total SO <sub>2</sub> 58mg/l; Residual Sugars 4,5 g/l; Dry Extract 33,6 g/l



### TASTING NOTES 2018

*Winemakers: Jorge Alves and Sónia Pereira*

Red cherry color with good intensity, this wine presents a young aroma, with ripe red fruit. Faint presence of vanilla and toast give personality to the set, which is intense, fresh, fruity, pure and tense. It shows a good balance between structure, alcohol and body with velvety and concentrated tannins, greasy texture, beautiful volume and good complexity and intensity. All combined with a good persistence result in a modern wine, to appreciate right away.

### HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration.
Service	At a temperature of 15 - 16°C. Consumption until 2020.

## QUINTA NOVA UNOAKED

### RED Douro DOC 2014

Varieties	Touriga Franca, Tinta Roriz, Tinto Cão, Touriga Nacional
Vineyards	QN, type A; Sub-region Cima Corgo
Vinification/Aging	Grapes selection at the entrance of the cellar. Total stripping with cold pre-maceration for 4 days and fermentation in stainless-steel tanks for 6 days (75-78°F). Two “delastages” a day to extract soft and structuring tannins, fruity aromas and a juicy texture.
Wine analysis	Alc/vol 14%, total acidity 4.8 g/l, pH 3.7, reducing sugars 1.4 g/l, Dry Extract 28 g/l; Total SO <sub>2</sub> : 135mg/L.



## TASTING NOTES

*Winemakers: Jorge Alves and Sónia Pereira*

A ruby red wine with blue notes. Fresh and intense fruity aroma, (red berries). Intense flavor, fresh, superb balance between the intense fruitiness, acidity and alcohol, dense structure, juicy texture, beautiful concentration, magnificent gravity, three-dimensional, sophisticated and complex. It has a long finish, filled with elegance and precision.

## Storage HOW TO SERVE

### Service

Dark and cool place (53 - 56°F), in horizontal position and no vibration.

At a temperature of 60°F. To drink now or in 5-6 years.

## CLÃ PORTO SPECIAL RESERVE

CLÃ is a sub group of people that share the same interests and respect the same heritage within a common ritual ("clan" in English). The atmosphere painted on the bottle expresses a group of friends who are passionate about Port.

### Varieties

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

### Vineyards

QN; Sub-region Cima Corgo; average age 25 years; type A.

### Vinification/Ageing

Grapes selection at the entrance of the cellar. Fermentation with partial stripping in the press under temperature control. Wine is naturally fortified by 20% with grape spirit. This wine results from a blend of several harvests and is stored in stainless steel tanks for four years. Part of the blend stays some months in Port oak vats.

### Wine analysis

Alc/Vol 20%; total acidity 4.9 g/l; pH 3.40; RS 95.6 g/l; total SO<sub>2</sub> 126 mg/l.



## TASTING NOTES

Winemakers: Francisco Montenegro and Pedro Pina Cabral

With a strong red color and dark orange hints, this wine presents an intense and mature red fruit aroma, with vanilla and balsamic notes. It shows some volume in mouth; smooth and good fresh flavors, especially from the red and black jammy fruits. The finish is long and very elegant.

Ready to drink now or cellar indefinitely.  
Decanting recommended.

Best enjoyed at 60°F.

## 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 SO <sub>2</sub> 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.



## QUINTA NOVA DE NOSSA SENHORA DO CARMO

### Vintage 2009

Varieties	Old vines (more than 30 tradicional varieties)
Vineyards	QN; type A, sub-region Cima Corgo; old vines
Vinification/Ageing	Manual grapes selections at the entrance to the cellar. Fermented in traditional granite tanks for two days, with temperature control. Intense pumping over and maceration for a further two days and fortification by 20% with grape spirit (77% vol.). Storage in oak barrels and stainless-steel tanks for two years.
Bottling	1.500 Lt
Wine analysis	Alc/Vol 20%; Total Acidity 4,9 g/l; pH 3,45; Red. sugars 108 gr/l; total SO <sub>2</sub> 80 mg/l.



### TASTING NOTES 2011

*Winemakers: Francisco Montenegro and Pedro Pina Cabral*

Deep ruby color. Complex and elegant aroma, with black berries and flowers dominating. In the mouth it reveals huge volume and even balsamic aromas appear, besides others. Strong tannic structure with a very long end-of-mouth, full of fruit.

### HOW TO SERVE

Storage	Store in a dark, cool place (53º to 55ºF). The bottles should lie on their side with the label uppermost and no vibration. Should
Service	be served at a temperature of 60º-65ºF. Uncork two hours before drinking and decant. We recommend that you drink it in three days maximum.