

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