

QUINTA NOVA DE NOSSA SENHORA DO CARMO

Late Bottled Vintage 2013

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| Varieties | Old vines (more than 30 traditional varieties) |
| Vineyards | QN; type A, Sub-region Cima Corgo; old vines |
| Vinification/Ageing | Grapes selection in the entrance of the cellar. Fermentation with stripping from the partial destemming in traditional lagares 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. |
| Wine analysis | Alc/Vol 19,4%, total acidity 4,2g/l, pH 3,8, red. sugars 105 g/l, total SO ₂ 78 mg/l. |



TASTING NOTES 2017

Winemaker: Jorge Alves and Sónia Pereira

Deep red color. Complex notes of macerated black fruit, black plum and graphite. In the mouth large volume, firm structure, intense, straight and deep; vigorous, full of gravity, good balance between alcohol, the structure and sugar. A very long end in mouth, transparent and with great tension.

HOW TO SERVE

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| Storage | Store in a dark, cool place (12° to 14°C). The bottles should be placed on their side with the label uppermost and without any vibration. Drink until from 2016 to 2030. |
| Service | Should be served at a temperature of 16°C. We recommend that you decant it carefully and drink it in 3 weeks maximum. |