

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 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.
Bottling	2.625 Lt
Wine analysis	Alc/Vol 20%, total acidity 4,6g/l, pH 3,46, red. sugars 104 g/l, total SO ₂ 70 mg/l.

TASTING NOTES 2013

Winemaker: Jorge Alves and Sónia Pereira

Deep red color with violet hints. Intense aroma of black fruit (blue and blackberries) and floral notes (rose). In the mouth appears to be filled, structured and soft, with a good balance between sweetness and acidity or alcohol. Very concentrated, with aroma to wild berries and balsamic notes, in a silky texture. Soft aftertaste, very persistent and strong fruit notes.

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.

