

QUINTA NOVA

LATE BOTTLED VINTAGE PORTO

LBV 2014

The Late Bottled Vintage of Quinta Nova de Nossa Senhora do Carmo has a modern style where the aromas of blueberries and blueberry combine with a succulent structure, a fluid density, an imposing gravity and a beautiful balance between alcohol and sweetness. It is an LBV that ends long, precise and with enough tension. Being an unfiltered Port it maintains the capacity of positive evolution in a bottle.

Overview

First Harvest: 2000

Owner: Amorim Family

Winemakers: Jorge Alves and Sónia Pereira

Vineyard

Varieties: Old vines (more than 30 traditional grape varieties)

Soils: Schist

Zone: Cima Corgo

Integrated Production Way Harvest: By hand

Yield level: 4000kg/ha

Additional Winemaking Notes

Unfiltered

50% stalked

Stage: 4 years in French oak barrels Alcohol: 19,50% Vol.

Bottling: June 2019

Production: 10000 bottles



QUINTA NOVA

2000 VINTAGE PORTO

Tasting Notes:

Deep red-coloured wine, dense and closed, with very ripe fruit and some cassis. Mouth with strong blackberries, involved with high acidity levels and sweet tannins. Chocolate flavours persist for a long time in a long finish, indicative of a great wine, today and in the future.

Vinification/Ageing

Manual grapes selection at the entrance to the cellar and fermentation 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 2 years.

Varieties

More than 30 varieties of the region

Vineyards

QN; sub-region Cima Corgo; old vines, type A

Alc/Vol:	20%
Total Acidity:	4,38gr/l
Reducing sugars:	91,7 gr/l



QUINTA NOVA

1997 VINTAGE PORTO

Tasting Notes:

Concentrated deep red purple and closed. Fruity and intensely floral, very ripe fruit, black current, raspberries, plums, wrapped in resinous and floral aromas, such as violets.

Mouth extremely complex - sweet, highly concentrated and voluminous. The red fruit is ripe and explosive, tannins are firm and correct, acidity is high and rises during the tasting. Long and sweet finish, with a great potential for ageing.

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Varieties

More than 30 varieties of the region

Vineyards

QN; sub-region Cima Corgo; old vines, type A

Alc/Vol:	20%
Total Acidity:	0.24gr/l
Baumé:	3.5

