

Quinta Nova Unoaked 2017

Overview

First Harvest: 2003 Owner: Amorim Family Winemakers: Jorge Alves and Sónia Pereira

Vinevard

Varieties: Tinta Roriz, Touriga Franca, Tinto Cão, Tinta

Amarela and Touriga Nacional

Soils: Schist Zone: Cima Corgo Integrated Production Way

Harvest: By hand Yield level: 5500kg/ha

Additional Winemaking Notes

Unfiltered 100% stalked

Stage: Ageing in stainless-steel vats of 25000L

Alcohol: 14,00% Vol. Bottling: February 2019 Production: 150000 bottles It is a unique and wood-free blend of the main grape varieties of Quinta Nova de Nossa Senhora do Carmo – Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela and Tinto Cão — a wine of authentic and intense flavor that demonstrates not needing a barrel to be sophisticated.

However, it is not only the only sense palate in a large glass of wine that interests us, it is also its ruby color and its youthful aroma, lush and mineral, a magnificent balance between the fruit, the dense structure and the alcohol that proves that the Douro with character fits all of a bottle of wine, with a wealth and volume out of series.

In Portugal, this wine is always one of the best samples of wine without wood, a promise that can be enjoyed early or keep in the cellar and develop for five to seven years more.

