

QUINTA DAS CARVALHAS

(DOURO, VISEU DISTRICT, NORTHERN PORTUGAL)

<http://realcompanhiavelha.pt/pages/quintas/4#>



Quinta das Carvalhas is one of the most emblematic and spectacular properties in the Douro Valley. Written references regarding this magnificent vineyard can be traced back to 1759.

Enjoying a prominent position on the left bank of the Douro river, in Pinhão, the estate covers the entire hillside facing the Douro river and occupies part of the slopes of the right bank of the tributary Torto river.

Quinta das Carvalhas is characterized by very particular edaphoclimatic conditions. Its vines are located at various altitudes - extending from river border to the top of the slope. The largest vine surface of the Quinta faces a northern sun exposure, yet, another fraction of the vineyard, on the other side of the mountain, faces a southern exposure. Most of the parcels are planted in areas of deep inclination, with only a small fraction planted at a less inclined location, at the top of the hill.

The viticultural heritage is constituted of almost-centennial vines of field blend, in which rare indigenous varieties are considered interesting repositories for an ampelographic variation. Younger vines are composed by distinguished varieties and benefit from a modern viticultural approach.

10 Year Tawny Port

CSPC# 784054

750mlx6

20.0% alc./vol.

Chemical Analysis	Acidity: g/l	pH:	Residual Sugar: g/l
Grape Variety	<i>Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão</i>		
Vintage	The 10 Year Old from Quinta das Carvalhas is one of the fine Ports produced at this Estate from a parcel of various indigenous varieties planted in a field blend. The 10 Years designation is result of a blend from differently yeared Ports, which are rigorously selected and aged in premium oak casks that make up an average of 10 years.		
Vinification/ Maturation	Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all-natural sugars in the wine and allows the development of a licorice texture. The Ports selected for the blending of this wine are fermented in the traditional lagars for better extraction of power and structure, and in autovinifiers for elegance and mellowness. The ageing process is then carried out in oak barrels and vats.		
Tasting Notes	The Quinta das Carvalhas 10-Year-old Port is a starting point for aged Tawny Ports. Its reveals a beautiful tawny colour with golden shades, which characterizes the typicality of the kind. Ripe fruit aromas are integrated with oak nuances and hints of honey and spice, while its flavours unveil caramel and butterscotch.		
Serve with	In order to enjoy this Port at its maximum splendor, it should be served at 16°C, partnering preferably with light chocolate deserts, soft cheese and a cigars.		
Production	2,500 cases made		
Cellaring	Store bottles upright in a cool place (16°C) away from direct light.		
Scores/Awards	90 points - James Molesworth Wine Spectator - February 2021 89 points - Kim Marcus, Wine Spectator - August 31, 2016 88 points - Kim Marcus, Wine Spectator - September 30, 2014 88 points - Roger Voss, Wine Enthusiast - December 1, 2014		
Reviews	<i>"Sports a toasty edge, with hazelnut and singed almond notes, while the core of plum cake and cinnamon holds steady through the finish. Drink now. 9,000 cases made."</i> - KM, Wine Spectator <i>"This offers concentrated red plum and dried cherry flavors that feature plenty of cocoa powder notes. The finish is fresh and well-spiced. Drink now. 2,300 cases made."</i> - KM, Wine Spectator		



Reviews

"Shows notes of underbrush to the dried plum and roasted cherry flavors. Graphite and spice accents show on the finish, with bittersweet chocolate details. Drink now. 2,500 cases made."

- KM, Wine Spectator

"While the wine is showing the spirit strongly, that doesn't detract from the good acidity and dried-fruit flavors. It has kept much of its freshness, still hinting at red fruits, while the wood aging provides great support. The aftertaste, with its aromatic acidity, is just right."

- RV, Wine Enthusiast
