

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.

Grandjo Late Harvest 2012

CSPC# 745752

375mlx12

13.0% alc./vol.

Chemical Analysis Grape Variety General Info

Acidity: 5.44 g/l pH: 3.61 Residual Sugar: 156.0 g/l
100% Semillon

Quinta do Casal da Granja is located in the high plateau of Alijó around the very small village called Granja de Alijó and has a significantly large vineyard surface (168 ha) benefitting from the cool and fresh breezes which optimize the oenological potential of white wines. The brand name Grandjó originates from the abbreviation of those two words (Granja de Alijó) and relates to the source of the grapes.

Some parcels of the estate enjoy a micro-climate conducive to morning mist (light fog) and humid late afternoons, which are ideal to develop Late Harvest wines. The Semillon grape has been known in Portugal as Boal, and it was believed to be an indigenous varietal until very recently when we discovered that Boal is actually Semillon. Since then Semillon has been classified as a DOC Douro varietal.

The Grandjó Late Harvest is produced from rigorous hand-selection of Semillon grapes affected by the fungus *Botrytis Cinerea*. A natural phenomenon known as the "noble-rot", results in the production of sweet wines with unctuous flavours and a long glycerol-like finish.

Vintage In 2012 we had the driest winter (December to February) in the last 40 years. The drought was slightly reduced in April and May. Due to March temperatures, the bud break occurred within the average dates, a delay was then verified until the beginning of the blossoming, which was stimulated by the sudden temperature rise, happening around the 25th May.

Later, the low temperatures delayed the vegetative cycle again, which lasted until the beginning of the harvest.

The main characteristics of 2012 were the low levels of water in the soil, conditioning the vigor of the plants and strong coulure and millerandage. The grapes arrived at the winery in perfect conditions, with excellent ripeness, concentration and acidity.

Vinification/ Maturation

The grapes are crushed in a pneumatic press. Fermentation takes place in stainless steel tanks, and the process is interrupted through a sudden decrease in temperature to keep natural residual sugar. Ageing for 50% of the wine takes place in French and American oak *barriques* for 12 months, being 30% new oak. The remaining wine (50%) is kept in stainless steel until the final blend.



Tasting Notes A bright golden coloured Botrytis wine with complex aromas of ripe tropical fruits, peach, apricot and honey, with hints of vanilla from the partial barrel ageing. A huge wine with a delicate sweetness laced with unctuous flavours and a long finish balanced by a lively acidity.

Serve with Serve at 12°C. Enjoy this fresh-style and delicious wine on any occasion: serve with “foie gras”.

Production 6600 bottles (375ml).

Cellaring Store bottles on their sides in a cool place (16°C) away from direct light.

Scores/Awards **96 points (18/20) - Restiva de Vinhos**

Reviews *“Clear, clear and golden bright colour. Complex flavours of ripe tropical fruits, peaches, apricots and honey, intertwines with a hint of vanilla resulting from the partial oak ageing. Sweet and unctuous with a long finish balanced by lively acidity.”*
- thefinewinecompany.co.uk
