

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.

Late Bottled Vintage (LBV) Port 2016

CSPC# 861247

750mlx6

20.0% alc./vol.

Chemical Analysis	Acidity: 3.9 g/l	pH: 3.76	Residual Sugar: 10.0 g/l
Grape Variety	60% <i>Touriga Nacional</i> , 40% <i>Touriga Franca</i>		
Vintage	The Vintage 2016 was mostly characterized by a high atypicality in terms of climate, with an unusually warm yet rainy winter, a cold and extremely showery spring followed by very hot and dry summer. The flowering stage occurred more prematurely than usual with 2 weeks in advance, however, a cold spring implied a delay of 2 weeks (compared to usual timing) in the cycle and in the showing of colour. The harvest period extended until mid-October, over a period of 7 weeks, and was considered one of the most peaceful of the last decade, registering a mild climate and almost no rain. This was yet another good Vintage for the region, resulting in very elegant, fresh, and very aromatic wines.		
Vinification/ Maturation	Fermentation for Quinta das Carvalhas LBV follows the traditional granite lagares with foot treading for greater extraction, ensuring the necessary concentration for this style of Port. The stage takes place in oak vats for a period of 4 to 6 years.		
Tasting Notes	The Quinta das Carvalhas LBV 2016 reveals a beautiful balance and very fine tuning, as the harvest clearly suggests. On the nose it reveals notes of black cherry, wild berries and cistus combined with delicate hints of spice, showing intensity and freshness. A powerful and concentrated Port, which impresses for its structure and fruit character showing depth and grip, with a long lasting, finish.		
Serve with	Serve at 16°C. This luxurious LBV is a great partner for strong blue cheeses and classic dark chocolate desserts.		
Production	3,000 cases made.		
Cellaring	Store these bottles in a cool, dry place away from direct light (16°C).		
Scores/Awards	92 points - Roger Voss, <i>Wine Enthusiast</i> - April 2021 17 points - <i>Revista de Vinhos</i> 16.5 points - <i>Vinho Grandes Escolhas</i>		
Reviews	<i>"This wine is rich and dense in flavors of chocolate and ripe black fruit. It has the bold tannins to match the concentration of the fruits, bolstered by a fresh touch of acidity. Drink now."</i> - RV, <i>Wine Enthusiast</i>		

