

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.

Reserva 2019

CSPC# 784061

750mlx12

14.6% alc./vol.

This Reserva is one of the great and most typical Douro reds made at this Quinta. Produced from parcels of Old Vines, it reveals unique complexity and immense structure.

Chemical Analysis Grape Variety Vintage

Acidity: 5.20 g/l pH: 3.67 Residual Sugar: g/l

60% *Touriga Nacional*, 20% *Touriga Franca*, 20% *Tinta Roriz*.

The 2019 campaign was depicted by significant oscillations in temperature and unusually low precipitation levels, considering this to be a dry year. The vegetative cycle began quite early in comparison to previous years, as sprouting and flowering occurred before normal dates. April registered plenty of rainfall, yet following months were dry. In the beginning of July, high temperatures caused scald on some grapes. Harvest began later than usual with temperatures in September slightly above average and without precipitation. Mild rainfall occurred during mid-September, reducing the soil's hydric deficit, resulting in a positive impact for the ripening process.

Grapes were harvested in good sanitary conditions, allowing wines of great quality, with high levels of acidity and excellent phenolic composts.

Vinification/ Maturation Tasting Notes

Fermentation and maceration for this wine occurs on stainless steel tanks at controlled temperature. 100% of the wine ages in French oak barriques, 60% in new oak.

This Quinta das Carvalhas Reserva presents a beautiful and intense ruby colour, with powerful varietal aromas of mature red fruit successfully integrated with vanilla nuances, from ageing in oak. A very full bodied wine, harmonious and round, with flavours of black fruit. A very long and velvety finish crowned by an excellent acidity.

Serve with Production

Enjoy this complex and powerful Douro Reserva with game dishes, steak or pastas
5,000 cases produced.

Cellaring

Store bottles on their sides in a cool place away from direct light. Serve at 16°C.

Scores/Awards

89 points - James Molesworth, *Wine Spectator* - December 2021

90 points - Mark Squires, *Wine Advocate* - July 2021



Reviews *“Frankly ripe, featuring a burst of fig, boysenberry and blackberry compote flavors. But this is fresh too, displaying flashes of mint and violet. Has a sheen of toast on the finish, with fresh acidity hiding underneath. Touriga Nacional, Tinta Roriz and Touriga Franca. Drink now through 2024. 5,000 cases made.”*
- JM, Wine Spectator

“The 2019 Reserva is mostly Touriga Nacional with 20% each of Tinta Roriz and Touriga Franca, aged for 12 months in 50% new French oak. It comes in at 13.85% alcohol. Somewhat oddly, the Reserva this issue is a newer vintage than the regular Tinto (2019 vs. 2017). That, I'm told, is because the Reserva has less quantity and sells faster. Given the vintage differences and the maturity differences, I'd take the Tinto today, although that will likely change as they both age. Today, although seeming no riper, this Reserva does seem more substantial in mouthfeel and adds a bit more power on the finish. Still, the tannins are rather ripe here too, so you could drink this easily right now. It's a different year and a different maturity level, but the styles are pretty similar, granting that this has a little more oak impact, but only a little. This handles the wood rather well, however. Overall, this just feels more intense and fuller bodied. Conceding that the two-year difference in age could be a factor there, I'd give the nod to this eventually, but I'd drink the lovely Tinto today.”
- MS, Wine Advocate
