

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.

Tawny Reserva Port NV

CSPC# 784057

750mlx6

19.1% alc./vol.

Chemical Analysis	Acidity: g/l	pH: 3.52	Residual Sugar: 102.0 g/l
Grape Variety	50% <i>Touriga Nacional</i> , 30% <i>Touriga Franca</i> , 20% <i>Tinta Roriz</i>		
Vintage	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.		
Vinification/ Maturation	Quinta das Carvalhas' Reserva Tawny is one of the fine Ports produced at this emblematic Quinta, made from a Field Blend of diverse indigenous grape varieties. The Reserva designation is attributed to this Tawny of superior quality. The Ports selected for the Reserva Tawny, begin fermentation in autovinifiers until interrupted through the addition of brandy, preserving its natural sugars. The Ports then age in old oak barrels and vats for a period of 7 years.		
Tasting Notes	An elegant Tawny showing golden reflexes and a redish-brown colour. Intensely aromatic, with hints of raisins, honey and chocolate, bringing to memory the aromas of tradition. Velvety on the palate and rich in flavours of dry fruit and red berry jam.		
Serve with	Serve at 16°C. Enjoy this Reserva Tawny as a pairing for chocolate mousse or by itself. Also, an excellent partner for cigars.		
Production	3,000 cases made.		
Cellaring	Store these bottles in a cool, dry place away from direct light (16°C).		
Scores/Awards	90 points - Kim Marcus, <i>Wine Spectator</i> - August 31, 2016 87 points - Kim Marcus, <i>Wine Spectator</i> - September 30, 2014 85 points - Roger Voss, <i>Wine Enthusiast</i> - October 1, 2016		
Reviews	<i>"This is suave, with baked plum, cherry tart and brick flavors that are rich and well-rounded. The spicy finish offers engaging minerality. Drink now. 1,500 cases made."</i> - KM, <i>Wine Spectator</i>		



Reviews *“The roasted plum, sweet cherry and buttery notes are supple and fresh, with nutmeg accents lingering on the finish, accented by citrus peel hints. Drink now.”*
- KM, Wine Spectator

“A soft and sweet wine that has good acidity as well as gentle red fruits. The wine is lightly textured and very easy on the palate.”
- RV, Wine Enthusiast
