

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.

Tinto 2017

CSPC# 784059

750mlx12

14.0% alc./vol.

Chemical Analysis	Acidity: 4.5 g/l	pH: 3.60	Residual Sugar: 0.95 g/l
Grape Variety	60% <i>Touriga Nacional</i> , 20% <i>Tinta Roriz</i> , 20% <i>Touriga Franca</i>		
Vintage	2017 was mainly characterized by its irregular climatic conditions, starting with a cold, dry winter, followed by a hot and unusually dry spring and summer. The main highlights of this campaign were the low precipitation levels during most of the vegetative cycle as well as the high temperatures registered between June & July. These conditions caused an advance in the vegetative cycle of about two weeks according to average results for the region. On a phytosanitary approach, diseases and plagues had very little impact on the quality and quantity of grapes this year. In consideration to the previous 10 years, 2017 showed the best results in terms of a phytosanitary evaluation for the overall harvest. 2017 was yet another great year for the Douro, revealing complex, structured and powerful Reds.		
Vineyards	The Quinta das Carvalhas Tinto is a close reflection of our terroir by featuring parcels located at various areas of the Quinta. Vineyards located at the very top of the mountain ensure freshness and elegance, while the ones located at lower faces provide structure and power.		
Vinification/ Maturation	For the Quinta das Carvalhas Tinto, fermentation takes place in stainless steel vats at controlled temperature. The wine then ages in French oak barriques for 12 months, gaining structure and complexity.		
Tasting Notes	A very fresh wine, with a beautiful ruby color and aromas of red fruit harmoniously integrated with creamy vanilla notes, demonstrating notable aromatic intensity and complexity. Very balanced and round, resulting in a very pleasant and long-lasting finish.		
Serve with	Enjoy this wine at its upmost splendor when served at 16°C. An ideal partner for meat, pastas, and cheeses.		
Production	75000 bottles made		
Cellaring	Store bottles on their sides, in a cool place (16°C) and away from direct light.		
Scores/Awards	92 points - James Molesworth, Wine Spectator - December 2021 89 points - Mark Squires, Wine Advocate - July 2021		



Reviews *“Stylish, with silky-textured flavors of plum and boysenberry preserves that glide through, flecked with anise and fruitcake notes that meld into the fruit through the finish. Drink now through 2023. 15,000 cases made.”*
- JM, Wine Spectator

“The 2017 Tinto is mostly Touriga Nacional, with 20% each of Touriga Franca and Tinta Roriz, aged for 12 months in an equal mixture of used Portuguese vats and French barrels. It comes in at 14.4% alcohol. This doesn't feel substantial in the mouth, but in fact, the fruit is expressive and ripe. Gracefully constructed, this silky blend emphasizes its mid-palate finesse, its ripe tannins, and its classy demeanor as it opens up. It's a very nice value and a perfect food wine. It is ready to drink now, but perhaps it won't be a long-term ager. It should still hold throughout most of this decade. It's worth leaning up on this for the moment.”
- MS, Wine Advocate
