



QUINTA DAS CARVALHAS

PAST VINTAGES

Carvalhas Tinta Francisca 2012

CSPC# 784062

750mlx6

13.5% alc./vol.

SOLD OUT

Chemical Analysis Acidity: 5.2 g/l pH: 3.59 Residual Sugar: g/l

Grape Variety

100% Tinta Francisca

Winemaker

Jorge Moreira

Carvalhas Brand

Launched in 2012, the brand Carvalhas pays homage to this beautiful Quinta and its premium quality vines. Through a range of 3 wines, we explore the best this Quinta has to offer, with focus on its oldest vines of almost a century old, which are the secret to producing Carvalhas Vinhas Velhas. These wines reflect our soil, sun, vineyards and history, together with our knowledge and experience.

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 vigour of the plants and strong coulure and millerandage. The grapes arrived at the winery in perfect conditions, with excellent ripeness, concentration and acidity

Vineyard

Quinta das Carvalhas is the most emblematic and spectacular property 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.

Tinta Francisca is a widely present grape variety within the Douro's Oldest Vines. After conducting a profound study, we have developed a recovery program in order to produce a high-quality wine from this noble variety that was almost in extinction. Recognized for its low level of yield, Tinta Francisca reveals a long cycle with late maturation, a small bundle which in some ways has a resemblance to Pinot Noir, its medium to high vegetative vigor, and having distinguished itself in a landscape for its intensely shiny green leaves.

Vineyard

We were attracted to produce from this variety a new style of Douro Red, very aromatic, medium-bodied, extremely elegant yet with great intensity. We found, in this way, a new Douro through a very old grape.

Vinification/

Maturation

Fermentation occurs in small stainless steel vats with very little extraction always at a controlled low temperature. The wine then ages in used french oak barriques for a period of 12 months.

Tasting Notes

Freshness and intensity on its aromatic character with notes of wild berries and light green nuances, creating a notable complexity and a very original style. Intense in flavour, yet very elegant; finishing long, fresh and smooth.

Serve with

An ideal partner for white meat dishes and white truffle.

Production

2,600 bottles produced.

Cellaring

Store bottles on their sides, away from any light, in a cool, dry place (16°C). Serve at 14°C-16°C.

Scores/Awards

91 points - Roger Voss, Wine Enthusiast - December 1, 2015

Editor's Choice - Roger Voss, Wine Enthusiast - December 1, 2015





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Reviews *“Tinta Francisca is one of the older varieties of the Douro, generally passed over in new vineyards. Perfumed, ripe and with an almost intense acidity, there is a dry core of tannins that are balanced by ripe red berry fruits, showing concentration from old vines. The wine is still young, finishing with considerable acidity. Drink from 2017.”*
- RV, Wine Enthusiast
