



# QUINTA DAS CARVALHAS

## PAST VINTAGES

### Touriga Nacional 2014

CSPC# 784060

750mlx12

13.5% alc./vol.

<b>Chemical Analysis</b>	Acidity: 4.7 g/l	pH: 3.70	Residual Sugar: g/l
<b>Grape Variety</b>	100% Touriga Nacional		
<b>Vineyards</b>	The Touriga Nacional parcels present at the estate represent for 55 acres having North and South exposure.		
<b>Vintage</b>	2014 was characterized by both: the high levels of precipitation, mostly during the months of January, February, July and September, and a significant climatic instability during the summer period with thunderstorms occurring in the months of June and July. As a consequence of the climatic conditions, grape maturation tests were showing a two-week advance in the plants' phenology, with grapes revealing good levels of sugar and acidity. Rainfall registered in mid-September caused a delay in the harvest up to mid-October. Although faced by difficult conditions during the harvest period, the grapes showed well, and this ended up being a good year. The wines are not the most concentrated the Douro has seen, nevertheless they reveal themselves very fresh and elegant.		
<b>Vinification/ Maturation</b>	A careful selection of Touriga Nacional grapes is fermented in medium size stainless-steel tanks at controlled temperature to be aged partially (50%) in new French oak barrels for 12 months.		
<b>Tasting Notes</b>	This Touriga Nacional, made exclusively from grapes grown in a North-facing hillside of the Quinta, expresses the fresh varietal character with floral and bergamot notes dominant over riper fruit flavours of blueberries. It is intense, deep and complex offering great pleasure to enjoy while young and vibrant, although it will certainly reward patient cellaring.		
<b>Serve with</b>	Enjoy this powerful and vibrant Touriga Nacional with red meat, game and cheeses.		
<b>Production</b>	7,500 cases made.		
<b>Cellaring</b>	Store bottles on their sides in a cool place away from direct light. Serve at 18°C.		
<b>Scores/Awards</b>	<b>90 points</b> - Gillian Sciaretta, Wine Spectator - August 31, 2017 <b>86 points</b> - Mark Squires, Wine Advocate #231 - June 30, 2017		
<b>Reviews</b>	<i>"Supple but tightly knit, this focused red offers blackberry and currant fruit woven together with black olive, anise and grilled herb accents. Black tea and mineral notes chime in on the firm finish. Drink now through 2022. 7,500 cases made."</i> - JM, Wine Spectator		



*"The 2014 Touriga Nacional was aged for 12 months in 50% new French oak. It comes in at 13.5% alcohol. Dry and stern, a lot like many of the 2014 reds, this eventually does show some fruit. It also has structure and reasonable concentration for the level and the vintage. It never completely opens, though, and it is lacking a bit in expressiveness. This will still make a nice food wine, something with dry, understated flavors that will pair well with foods. This has many virtues at the price point and it is a nice off-vintage performance. If it's not exciting, it's solid and a good house pour. It should hold reasonably well, too. There is no rush. You can dive in now, though."*  
- MS, Wine Advocate



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### Touriga Nacional 2013

CSPC# 784065

750mlx12

14.0% alc./vol.

<b>Chemical Analysis</b>	Acidity: 4.7 g/l	pH: 3.70	Residual Sugar: g/l
<b>Grape Variety</b>	100% Touriga Nacional		
<b>Vineyards</b>	The Touriga Nacional parcels present at the estate represent for 55 acres having North and South exposure.		
<b>Vintage</b>	The year began with a cold winter and rainy, especially in the months of January and March. The month of March was the second wettest of the last 50 years, which affected the performance of some cultural work in the vineyard that period. Despite the cold that has hit the budding took place at the normal time (end of March). In the three months that followed there were large fluctuations in temperature that influenced the vine cycle - flowering took place in a climate instability period; but most varieties were not affected in terms of fruit set. By the end of June, the vegetative cycle was delayed 10 to 15 days on the average. The painter began to emerge in the last 10 days of July, which foreshadowed a later than usual start to the harvest. The year 2013 offered a good production where the weather gave us mature white wines, very fresh, aromatic and great quality.		
<b>Vinification/ Maturation</b>	A careful selection of Touriga Nacional grapes is fermented in medium size stainless-steel tanks at controlled temperature to be aged partially (50%) in new French oak barrels for 12 months.		
<b>Tasting Notes</b>	This Touriga Nacional, made exclusively from grapes grown in a North-facing hillside of the Quinta, expresses the fresh varietal character with floral and bergamot notes dominant over riper fruit flavours of blueberries. It is intense, deep and complex offering great pleasure to enjoy while young and vibrant, although it will certainly reward patient cellaring.		
<b>Serve with Production</b>	Enjoy this powerful and vibrant Touriga Nacional with red meat, game and cheeses. 14,000 bottles made		
<b>Cellaring</b>	Store bottles on their sides in a cool place away from direct light. Serve at 18°C.		
<b>Scores/Awards</b>	<b>91 points</b> - Kim Marcus, Wine Spectator - August 31, 2016 <b>88 points</b> - Mark Squires, Wine Advocate #228 - December 30, 2016		
<b>Reviews</b>	<i>"Redolent of red currant and dark plum, this offers plenty of violet and leafy accents that are textbook Touriga. Sinewy tannins show on the finish, presenting notes of cocoa powder and spice. Drink now through 2019. 5,000 cases made."</i> - KM, Wine Spectator  <i>"The 2013 Touriga Nacional was aged for 12 months in a 50/50 mixture of used and new French oak. It comes in at 14% alcohol. Nicely done at this price level, this is easy and elegant. It doesn't have a lot of concentration, but the main issue here is the wood- it shows a lot of vanilla flavoring just now. That will continue to get pulled in, one hopes, and the structure should let it hold a bit. Or, just give it a little air. Overall, this is a nice value, combining reasonable depth and structure."</i> - MS, Wine Advocate		





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### Touriga Nacional 2012

CSPC# 784060

750mlx12

14.0% alc./vol.

**Chemical Analysis** Acidity: 5.20 g/l pH: 3.61 Residual Sugar: g/l

**Grape Variety** 100% Touriga Nacional

**Vineyards** The Touriga Nacional parcels present at the estate represent for 55 acres having North and South exposure.

**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.

**Vinification/ Maturation** A careful selection of Touriga Nacional grapes is fermented in medium size stainless-steel tanks at controlled temperature to be aged partially (50%) in new French oak barrels for 12 months.

**Tasting Notes** This Touriga Nacional being exclusively made from grapes grown in a North-facing hillside of the Quinta, expresses the fresh varietal character having the floral and bergamot notes dominant over the riper fruit flavours of blueberries. It is intense, deep and complex offering great pleasure to enjoy while young and vibrant, although it will certainly reward patient cellaring.

**Serve with** Enjoy this powerful and vibrant Touriga Nacional with red meat, game and cheeses.

**Production** 800 cases made.

**Cellaring** Store bottles on their sides in a cool place away from direct light. Serve at 18°C.

Drink 2015-2022.

**Scores/Awards** **90 points** - Kim Marcus, Wine Spectator - July 31, 2016

**89 points** - Roger Voss, Wine Enthusiast - August 1, 2015

**87 points** - Mark Squires, eRobertParker.com #217 - February 2015

**Reviews** *"Ripe and richly spiced, with plenty of inky notes to the dark plum, dried blackberry and cherry tart flavors, accented by graphite hints. The lush finish is filled with dark chocolate and cream nuances. Drink now through 2020. 800 cases made."*

- KM, Wine Spectator

*"Structured and firm, this is a dry wine with the potential of fine fruit in the future. Acidity cuts through the texture promising the freshness of black currants and berries. It's a perfumed wine that can still age. Drink from 2016."*

- RV, Wine Enthusiast

*"The 2012 Touriga Nacional was aged for 12 months in French oak (50% new). It comes in at 14% alcohol. One key difference between this bottling and the Delaforce Touriga (also reviewed this issue and also owned by Real Companhia Velha) is that this is a single quinta Touriga, all the fruit sourced from Carvalhas. It has another difference, too—it seems to project more power and even more acidity. It handles its oak very well. This is your classic food wine—very crisp and pointed, not particularly sweet or fleshy. I eventually came to like this after*





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*holding it open for about 75 minutes as some fruit poked through and the wine became more expressive. It is not particularly concentrated, but it has a graceful demeanor that many will appreciate at its reasonable price point. I liked it better than its Delaforce sibling by a hair.*

*Delaforce and Carvalhas are both listed separately in the database, but this appended note applies to both: the brands are owned by Real Companhia Velha. Not all importers carry all wines."*

*- MS, eRobertParker.com*

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