

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.

Touriga Nacional 2022

CSPC# 784065

750mlx12

14.0% alc./vol.

Chemical Analysis	Acidity: 4.8 g/l	pH: 3.60	Residual Sugar: 2.2g/l
Grape Variety	100% <i>Touriga Nacional</i>		
Sustainability	Quinta das Carvalhas, owned by Real Companhia Velha, employs sustainable, modern viticulture to preserve its historic, century-old vines and Douro Valley biodiversity. Key practices include no-till farming, nutrient-rich cover crops, and sheep grazing to enhance soil health and reduce environmental impact.		
Vineyards	The Touriga Nacional parcels present at the estate represent 55 acres having North and South exposure. Touriga Nacional is the most widely planted red grape variety at Quinta das Carvalhas, representing around 25 hectares of the total planted area. In this magnificent terroir, the Touriga Nacional planted with a northern sun exposure is very refined and elegant, with classic aromas of violet and great freshness. In contrast, the parcels of the same variety exposed to the south reveal structure, complexity, and rich aromas of citrus and bergamot.		
Vintage	The 2022 Douro vintage was defined by extreme, record-breaking heat and drought. Despite these challenges, the wines are characterized by surprising freshness, deep color, and intense structure, largely due to a small, healthy crop.		
Winemaker	Jorge Moreira		
Harvest	Due to the heat, the harvest began early, with some starting as early as August 22nd		
Vinification/ Maturation	The grapes are hand-picked and transported to the winery in 20kg boxes. After undergoing a meticulous manual selection, the bunches are destemmed, and the grapes are gently crushed before being transferred to the fermentation tank. Alcoholic fermentation of the must takes place in stainless steel vats at 24–26°C. The wine is aged in new and used French oak barrels for a period of 12 months before bottling.		
Tasting Notes	Quinta das Carvalhas Touriga Nacional is a complex wine with great varietal character, displaying classic aromas of violet, complemented by bergamot and citrus notes. Although intense and expressive, it reveals itself as a fresh and elegant wine, offering great pleasure when young and vibrant, while still surprising those who choose to wait for its bottle evolution.		
Serve with	Enjoy this powerful and vibrant Touriga Nacional with Roasted Pork, Boar, Parmesan, Dark Chocolate. It also goes well with stew dishes, polenta, mashed veal, lamb barbecues, beef barbecues, roast pork, pork grills, grilled chicken and risotto.		
Production	6,000 cases made.		
Cellaring	The bottle should be stored horizontally, protected from light and heat. Serve at 14 to 16°C.		



Scores/Awards **89 points** - Alison Napjus, Wine Spectator - February 2026

Reviews *"Dark and aromatic, offering brambly Mediterranean herbs and cracked pepper layered with crushed blackberry, cassis and black plum fruit flavors. Mouthwatering, with chewy tannins defining the mineral finish. Drink now through 2031. 6,000 cases made, 2,500 cases imported."*
- AN, Wine Spectator
