



# QUINTA DAS CARVALHAS

## PAST VINTAGES

---

### Carvalhas Branco 2018

CSPC# 784064

750mlx6

13.5% alc./vol.

**Chemical Analysis**

Acidity: 5.7 g/l

pH: 3.20

Residual Sugar: g/l

**Grape Variety**

60% *Viosinho*, 40% *Gouveio*

**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.

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.

Carvalhas' white grapes are located at the top of the hill, benefitting from a cooler climate and fresher breezes, which contributes to craft the level of acidity and minerality that typifies this complex white wine, full of character and freshness.

2018 was another atypical year in the Douro. We could even define irregular and uncharacteristic as the rule in recent years. 2018 had many difficulties and as main characteristics that define it: frequent and extended rainfall periods, hailstorms, the great mildew pressure and the summer heat wave. But it seems that the grape quality was good and even, in some cases, as reported by some Douro producers, extraordinary. It was a late harvest, still determined by the vineyard vegetative cycle delay, which in turn determine that the harvest would begin later than usual. There was a generalized harvest delay throughout the Douro demarcated region of about 2 weeks in the different stages of the vine and grape development, sprouting, flowering and veraison. As mentioned, the higher temperatures that occurred in the grape's maturation phase allowed some recovery of the phenological cycle. There was good and quite hot weather throughout the 2018 harvest, with high temperatures above 30°C (according to the IPMA data, September was the hottest since there are records) with hot days, but cooler nights that also influenced the final quality of grapes and wines. The harvest ended, in most cases, in the second and third week of October, which coincided with the first autumn rains.

**Vintage**

All the difficulties of the wine year mentioned above – the unstable climatic conditions, hailstorms, mildew pressure and the heat wave – have led to a production drop, generally about 30% less (or between 20% to 50%), however, when considering the grape quality, producers consider that quality was very good this year. Despite everything expectations are high, not only for Port wines but also for the house D.O.C. Douro wines.

**Vineyard**

The grapes that give rise to these top range are sourced from old vineyards of Quinta das Carvalhas, the oldest and flagship property of Real Campanhia Velha. The white grape vineyards are located in high dimensions, benefiting from milder temperatures and exposure to cool breezes, which greatly contribute to the acidity and minerality that characterize the 'white Carvalhas' complex, a wine with character and freshness.

**Vinification/  
Maturation**

The grapes are carefully handled and crushed on a pneumatic press. Fermentation starts in stainless steel vats at controlled temperature. Once at its peak of fermentation 80% of the





## QUINTA DAS CARVALHAS

### PAST VINTAGES

juice is transferred to *barrisques* of French oak to terminate the process. The wine stays in *barrisques* in contact with lees for 8 months. The wine is released after one year in bottle.

**Tasting Notes**

It is a clean, clear wine with a bright citrus color, fine and delicate aromas, with great intensity, fruit notes with notes of vanilla and toasted wine. Although full-bodied on the palate it provokes a feeling of lightness, due to the freshness of the flavors of living acidity. It ends with a very clean and refreshing persistence.

**Serve with**

Store bottles on their sides in a cool place away from direct light. Serve at 12°C - 14°C. Good with seafood, fresh grilled fish, white meats and as an appetizer.

**Production**

3,000 cases produced.

**Cellaring**

Lying down at a temperature of 15°C. Drink 2016-2025.

**Scores/Awards**

**91 points** - Roger Voss, Wine Enthusiast - August 1, 2020

**89 points** - Mark Squires, Wine Advocate - August 2019

**89 points** - James Molesworth, Wine Spectator - Web Only 2020

**Reviews**

*"Half-and-half Gouveio and Viosinho have been blended together into a ripe, spicy and rich wine. Aged in wood, the wine has a beautifully judged nutmeg and toast character that is fully integrated with the fine ripe fruits. Drink from 2021. Vinofiamma."*

- RV, Wine Enthusiast

*"The 2018 Branco da Quinta das Carvalhas is a 60/40 blend of Viosinho and Gouveio aged for eight months in 30% new French oak. It comes in at 13.5% alcohol. This, says the winery, is from "small parcels of white grapes located at one of Quinta das Carvalhas's highest spots, where the varieties Viosinho and Gouveio benefit from a higher altitude (400 meters) and cool breezes, which are perfect for a good quality ripening of white grapes." Like many 2018s, this is a lighter-styled wine, yet it is (also like many 2018s) refined, bright and sophisticated. It has a certain delicacy, but it is very appealing, nonetheless. It seemed full enough early on, but it did lose a little volume with air, although not much energy. It should age reasonably well."*

- MS, Wine Advocate

*"Lemon oil, verbena and tangerine zest notes linger through this creamy, medium-bodied white, with honeysuckle, toast, spice and mineral details echoing on the finish. Gouveio and Viosinho. Drink now through 2023. 3,000 cases made."*

- JM, Wine Spectator

*"It is a clean, clear wine with a bright citrus color, fine and delicate aromas, with great intensity, fruit notes with notes of vanilla and toasted wine. Although full-bodied on the palate it provokes a feeling of lightness, due to the freshness of the flavors of living acidity. It ends with a very clean and refreshing persistence."*

- Vinho Grandes Escolhas

---





QUINTA DAS  
CARVALHAS

## PAST VINTAGES

**92 points** - Mark Squires, eRobertParker.com #226 - August 2016

**91 points** - Roger Voss, Wine Enthusiast - December 1, 2016

**Reviews**

*"A powerful, refined and minerally white from Portugal, with concentrated apple, pear and lemon drop flavors, accented by plenty of rich, smoky notes. Anise and savory herbal details show midpalate, leading to a ripe, cream-filled finish. Drink now through 2022. 1,500 cases made."*

- KM, Wine Spectator

*"The 2014 Branco da Quinta das Carvalhas is a 60/40 blend of Viosinho and Gouveio, aged for eight months in a mixture of stainless steel (20%) and French barriques (80%, of which 30% were new). Beautifully built, this is elegant and fresh, with well-integrated wood and fine concentration relative to the vintage. Finishing with tension and some power, this should hold nicely. It should be great as a food wine, too, as it has the stuffing to hold up to food. It will be less interesting on its own."*

- MS, eRobertParker.com

*"Not many Douro whites get the heavy bottle treatment like this fine wood-aged wine. It is a half-and-half blend of Gouveio and Viosinho, ripe and with layers of toast and intense yellow fruits as well as citrus acidity. It is just ready to drink although it will be better from 2017."*

- RV, Wine Enthusiast

---