

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.

50-Year Tawny Port

CSPC# 139123

750mlx1

20.0% alc./vol.

Chemical Analysis	Acidity: 6.06 g/l	Residual Sugar: 137 g/l
Grape Variety	Old Vines Field Blend - Touriga Nacional, Touriga Franca, Tinta Roriz.	
Vintage	Aged Tawnies from Quinta das Carvalhas are blends made from the extensive collection of old Port wines from the estate, aged in the cellars of Vila Nova de Gaia. This 50-year-old Port wine was crafted from a careful selection of rare and unique wines, aged for decades in the finest oak casks. It is a one-of-a-kind, irreplaceable blend, composed of three wines: the Harvests from 1967 and 1978 form the base, refined with 10% of the 1927 Harvest Port.	
Winemaker	Pedro Silva Reis, Tiago Silva Reis	
Vinification/ Maturation	Aged in 600 litre oak casks, these are rare Tawny Ports of great complexity, with decades of ageing, perfectly expressing the work of past and present master blenders.	
Tasting Notes	With a beautiful amber color and slight reddish nuances, typical of a very old tawny, this 50-Year-Old Port reveals refined aromas of noble oak cask, varnish, cedar leaf, and nutmeg, with a distinct citrus freshness. On the palate, it shows a firm structure, harmoniously combined with a wide range of flavors of dried fruits and licorice, leading to a very long and persistent finish.	
Serve with	Desserts with dried fruits and caramel, egg-based sweets/custard based desserts, hard cheeses like Gruyère and Comté, and Cuban cigars.	
Production	Unknown. Limited production.	
Cellaring	The bottle should be stored upright, protected from light and heat. Serve between 12 to 14°C and store in the refrigerator after opening.	
Scores/Awards	97 points - James Suckling, jamesuckling.com - October 2024 95 points - Roger Voss, Wine Enthusiast - March 2024 94 points/Silver Medal - Decanter World Wine Awards - January 2024 97 points - Revista de Vinhos - 2024 19.5/20 points - Vinho Grandes Escolhas - 2024	
Reviews	<i>"Light-amber with a shy nose reminiscent of dried herbs, walnuts and cigar box. The creamy, energetic palate has caramel character and extraordinary acidity. Dense and unctuous but discreetly sweet. Made from a 1967 colheita and a more flavorful wine from 1978, plus 5% from a 1920s vintage. Drink now."</i> - JS, James Suckling	



Reviews *“Matured in wood for 50 years, this tawny Port comes from a quinta whose origins date back to 1759. From its nutty aromas to its wonderful spice and ripe dried fruits, this is an impressive wine. Concentrated and intense, it is for sipping and concentration. Like all aged tawnys, it can be drunk now.”*

- RV, Wine Enthusiast

“Aromas of toffee, caramel and pecan pie. Very rich, concentrated and intense with some zesty acidity and sappy crisp finish.”

- Decanter

“Beautiful amber colour with slight reddish nuances, typical of a very old Tawny, this batch of 50 year old Port Wine reveals on the nose refined notes of noble oak casks, varnish, cedar leaf and nutmeg, in a combination of which shows a certain citrus freshness. In the tasting it demonstrates a firm structure, harmoniously combined with a wide spectrum of Flavors of dried fruits and licorice, in a very long and persistent finish.”

- Revista de Vinhos
