

# 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.

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## Carvalhas Branco 2024

CSPC# 784064

750mlx6

13.0% alc./vol.

### Grape Variety

60% Viosinho, 40% Gouveio.

### 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.

### Carvalhas Brand

The Quinta das Carvalhas Branco was created in 2010 through an ambitious approach to the small white grape parcels located in one of the highest points of the estate, where the Viosinho and Gouveio grape varieties benefit from high altitudes (400m) and cool breezes, providing ideal conditions for the ripening of white grapes.

The presence of Viosinho gives the wine its structure and generous character, as this variety is known for its remarkable ability to interact with wood, while the Gouveio brings freshness, minerality, acidity, and elegance to the wine.

### Vineyard

The grapes that give rise to these tops range are sourced from old vineyards of Quinta das Carvalhas, the oldest and flagship property of Real Companhia 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.

### Vintage

The 2024 growing season in the Douro Valley, Portugal, was characterized by a cooler, later start compared to recent years, leading to a more traditional, balanced harvest. Moderate temperatures with cool nights in late summer and early September provided ideal conditions for grape maturation, resulting in excellent acidity and phenolic development.

### Winemaker

Jorge Moreira

### Harvest

In recent years, the harvest has been brought forward, allowing us to pick grapes with greater freshness, elegance, and acidity. We use larger barrels (550L), which have been used for two or three years, enabling micro-oxygenation without the wood overpowering the wine. This approach results in a fresher, more vibrant profile, with lower alcohol content, greater balance on the palate, and enhanced ageing potential. Harvest started August 16<sup>th</sup>.



<b>Vinification/ Maturation</b>	After a meticulous manual selection, the bunches are destemmed, and the grapes are gently pressed in a pneumatic press, followed by a 24-hour decantation. The alcoholic fermentation starts in stainless steel vats at controlled temperatures of 14-16°C. During fermentation, the wine is transferred to 500L French oak barrels (30% new and 70% used), where it finishes fermentation and undergoes ageing for 6 months on fine lees, with bi-weekly battonage.
<b>Tasting Notes</b>	Quinta das Carvalhas Branco typically displays a bright citrine colour. On the nose, it shows remarkable complexity and freshness, with intense yet delicate notes of orange blossom and apricot, complemented by hints of flint and dried flowers, allowing for a beautiful integration of the oak from ageing. On the palate, it reveals excellent structure and texture, echoing the complexity suggested on the nose, with a generous volume of fruit flavours balanced by a very fresh and vibrant profile. A crisp acidity gives the wine a remarkable length and persistence.
<b>Serve with</b>	Fish and seafood. Pair with salted Cod, grilled sea bass, seafood rice and sweet and sour pork. Serra or São Jorge cheeses. White meats. For a vegetarian option, asparagus risotto is a great suggestion. Best served chilled, around 8-10°C.
<b>Production</b>	3,000 cases produced.
<b>Cellaring</b>	Lying down at a temperature of 15°C. Drink or Store up to 15 years
<b>Scores/Awards</b>	<b>93 points - James Suckling, <a href="https://www.jamessuckling.com">jamessuckling.com</a> - August 2025</b>
<b>Reviews</b>	<i>"A rich nose of dried mangoes and white flowers with a citric touch. The palate is medium- to full-bodied and very focused, with precision, linear acidity and a minerally citrus texture that is very appealing. 60% viosinho and 40% gouveio, aged in oak. The only white made in Carvalhas. Drink now or hold."</i> - JS, James Suckling

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