

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.

Colheita Port 2015

CSPC# 139125

750mlx6

20.0% alc./vol.

Grape Variety	<i>Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão.</i>
About Colheita Ports	The Colheita Ports from Quinta das Carvalhas are the result of selecting high-quality wines from the estate, produced in exceptional years that demonstrate the potential for aging in wood. These are single-year blends, aged in vessels of varying sizes – from 550-liter pipes to small casks and balseiros – for a minimum period of 7 years.
Winemaker	Jorge Moreira
Vintage	2015 was mainly characterized by its irregular climatic conditions, starting with a cold, dry winter, followed by a hot and unusually dry spring and summer. The main highlights of this campaign were the low precipitation levels during most of the vegetative cycle as well as the high temperatures registered between June & July. These conditions caused an advance in the vegetative cycle of about two weeks according to average results for the region. On a phytosanitary approach, diseases and plagues had very little impact on the quality and quantity of grapes this year. In consideration to the previous 10 years, 2015 showed the best results in terms of a phytosanitary evaluation for the overall harvest.
Vinification/ Maturation	The wood aging imparts to the Colheita Ports the development of aromas and flavors characteristic of the Tawny category, which, with extended aging, evolve into very complex wines while always maintaining the characteristics of the original harvest. They are, therefore, unique and highly original wines.
Tasting Notes	The wood aging imparts to the Colheita Ports the development of aromas and flavors characteristic of the Tawny category, which, with extended aging, evolve into very complex wines while always maintaining the characteristics of the original harvest. They are, therefore, unique and highly original wines.
Serve with Cellaring	Dried figs, raisins, crème brûlée, or a traditional Abade de Priscos pudding. 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	89 points - Roger Voss, Wine Enthusiast - October 2024
Reviews	<i>"For an aged Colheita, this is young. With seven years wood aging, the Port is just showing signs of spice and wood flavors. Sweet raisin and prune flavors are right upfront. Drink now."</i> - RV, Wine Enthusiast

