



QUINTA DAS CARVALHAS

PAST VINTAGES

Reserva 2014

CSPC# 784061

750mlx12

14.0% alc./vol.

This Reserva is one of the great and most typical Douro reds made at this Quinta. Produced from parcels of Old Vines, it reveals unique complexity and immense structure.

Chemical Analysis	Acidity: 5.60 g/l	pH: 3.55	Residual Sugar: g/l
Grape Variety	60% Touriga Nacional, 20% Touriga Franca, 20% Tinta Roriz		
Vintage	2014 was characterized by both the high levels of precipitation, mostly during the months of January, February, July and September, and a significant climatic instability during the summer period with thunderstorms occurring in the months of June and July. As a consequence of the climatic conditions, grape maturation tests were showing a two-week advance in the plants' phenology, with grapes revealing good levels of sugar and acidity. Rainfall registered in mid-September caused a delay in the harvest up to mid-October. Although faced by difficult conditions during the harvest period, the grapes showed well, and this ended up being a good year. The wines are not the most concentrated the Douro has seen, nevertheless they reveal themselves very fresh and elegant.		
Vinification/ Maturation	Fermentation and maceration for this wine occurs on stainless steel tanks at controlled temperature. 100% of the wine ages in French oak barriques, 60% in new oak.		
Tasting Notes	This Quinta das Carvalhas Reserva presents a beautiful and intense ruby colour, with powerful varietal aromas of mature red fruit successfully integrated with vanilla nuances, from ageing in oak. A very full bodied wine, harmonious and round with flavours of black fruit. A very long and velvety finish crowned by an excellent acidity.		
Serve with Production	Enjoy this complex and powerful Douro Reserva with game dishes, steak or pastas 5,000 cases produced.		
Cellaring	Store bottles on their sides in a cool place away from direct light. Serve at 16°C.		
Scores/Awards	88 points - Gillian Sciaretta, Wine Spectator - April 30, 2017 88 points - Mark Squires, Wine Advocate #216 (Part 2) - December 30 th , 2016		
Reviews	<i>"This open-knit, full-bodied red packs in blueberry, boysenberry and pomegranate fruit underscored by licorice, soy sauce and mineral details. Integrated tannins show grip on the finish. Touriga Nacional, Touriga Franca and Tinta Roriz. Drink now through 2020. 5,000 cases made."</i> - GS, Wine Spectator		



"The 2014 Reserva is mostly Touriga Nacional, with 20% each of Tinta Roriz and Touriga Franca, aged for 12 months in an 80/20 mixture of new and used French oak. It comes in at 14% alcohol. Graceful and a little on the lighter side this year, this nonetheless is impressive for its precision and finesse. Tight on the finish, it needs six months or so more in the cellar preferably, but it will be approachable young. If there isn't a lot of concentration this year, it ultimately shows well because of its lively demeanor. Its fruit is fresher, more flavorful and more alive than I see on most 2014s. It is a very nice off-vintage performance. Regarding future potential, I have some concern that its concentration level will not allow it to hold up if aged. Let's be a little conservative just now, but it won't disappoint if consumed young or in the mid-term."
- MS, Wine Advocate