



QUINTA DAS CARVALHAS

PAST VINTAGES

Tinto 2016

CSPC# 784059

750mlx12

14.0% alc./vol.

Chemical Analysis

Acidity: 4.7 g/l pH: 3.63 Residual Sugar: g/l

Grape Variety

Touriga Nacional, Tinta Roriz, Touriga Franca

Vintage

The year began with a warm, wet winter and at the start of the growing season the vines looked very advanced. Then followed a cold, wet spring which cut yields and made for concentration in the wines. The summer months were hot and dry with a heat wave in August lasting into early September. The hottest day of the year in Pinhão was 6th September when a temperature of 43oC was recorded with 9% humidity. Sugar readings in August were low due to photosynthesis having been slowed by the extreme heat but rain in on 25th and 26th August helped put things back on track, especially in the Douro Superior. More welcome rain came on 12th and 13th September, and this proved to be the saving grace. Anyone who picked too early was unlikely to get the balance and freshness that came from harvesting evenly ripened grapes and there are one or two wines from this vintage that taste both green and raisiny at the same time. The growers that delayed picking to allow the rain to soak in and the grapes to swell took a significant risk as the equinox often brings more unstable weather. But when quality conscious growers and producers resumed picking around 22nd September the sun was shining and continued to shine brightly into October. Crucially the nights were cool. Rain only returned on 13th October by which time the last of the grapes had been picked.

**Vinification/
Maturation**

For the Quinta das Carvalhas Tinto, fermentation takes place in stainless steel vats at controled temperature. The wine then ages in French oak barriques for 12 months, gaining structure and complexity.

Tasting Notes

A very fresh wine, with a beautiful ruby colour and aromas of red fruit harmoniously integrated with creamy vanilla notes, demonstrating notable aromatic intensity and complexity. Very balanced and round, resulting in a very pleasant and long lasting finish.

Serve with

Serve at 16°C. Enjoy with meats, pasta and cheese.

Production

1,500 cases made

Cellaring

Store bottles on their sides in a cool place (16°C) away from direct light.





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Vintage

The year 2013 began with a cold and rainy winter, especially during the months of January and March. March itself was the second month with most rainfall over the last 50 years, which conditioned the completion of some cultural tasks on the vine during that period. Although faced by the cold weather, the blossoming occurred during the expected period (end of March). In the following 3 months, we came across large temperature oscillations, which influenced the vine's cycle- flowering occurred during a period of climatic instability; nevertheless, most grape varieties were not affected in terms of blossoming. By the end of June, it was verified a delay in the vegetative cycle of 10 to 15 days in comparison to the average of past years. Colour began to show on the grapes during the last 10 days of July, resulting in a delay in harvest.

**Vinification/
Maturation**

The year 2013 offered good production levels in which the climatic conditions contributed to the production of mature, yet fresh, aromatic and excellent quality whites.

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Scores/Awards

89 points - Kim Marcus, *Wine Spectator* - July 31, 2016

88 points - Mark Squires, *Wine Advocate* #228 - December 30, 2016

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

Reviews

"The fresh-crushed red fruit flavors are full of pepper and spice notes. Juicy midpalate, with a lively finish that lingers with violet and floral accents. Drink now through 2018. 1,500 cases made."
- KM, *Wine Spectator*

"Reliant on perfumed Touriga Nacional, this single estate wine is generous, ripe and full of black fruits. Richly tannic and structured, it has a serious side, firm and with good potential. Drink from 2018."
- RV, *Wine Enthusiast*

"The 2013 Tinto is mostly Touriga Nacional, with 20% each of Touriga Franca and Tinta Roriz, aged for 12 months in mostly (90%) used French oak. It comes in at 13.5% alcohol. This feels full in the mouth, perhaps more due its texture than real concentration. It seems to project a lot of volume, though, at the price. Plus, it adds nice structure and it lingers nicely on the finish, which is laced with a touch of blueberries and herbs. Overall, this is a pretty nice offering, a nice pick for an everyday wine. It has a bit of distinction notwithstanding a nice price. It will hold, but it won't reward aging, so don't hesitate to dive in."
- MS, *Wine Advocate*

