



QUINTA DAS
CARVALHAS

QUINTA DAS CARVALHAS RESERVA



ABOUT THE WINE

Quinta das Carvalhas Reserva represents the most classic and original style of this estate, encompassing the various facets of this terroir rich in diversity: in the very old vineyards on the northern side of the estate, we find structure, complexity, and depth, while in the south-facing plots, the wine reveals its rounder and more seductive side.

VINIFICATION AND AGEING

After a meticulous manual selection, the bunches are destemmed, and the grapes are gently crushed before being transferred to the fermentation tank. Alcoholic fermentation of the must takes place in stainless steel vats at 24–26°C. The wine is aged in new (20%) and used (80%) French oak barrels for a period of 12 months before bottling.

WINE PROFILE

Quinta das Carvalhas Reserva is typically a wine with a beautiful and intense ruby colour, featuring fresh and intense varietal aromas, such as notes of well-ripened red fruit, forest fruits and herbs, along with subtle hints of well-integrated wood, showcasing great complexity. It is a full-bodied wine, yet very fresh, vibrant, and balanced, with flavours of dark fruit and well-integrated wood, finishing with a very long aftertaste, crowned by excellent acidity.



Old Vines and Touriga Nacional



Red meats, rich tomato and spice-based sauces, and strong cheeses. For a vegetarian suggestion, dishes based on mushrooms, sautéed asparagus, and lentils.



The bottle should be stored horizontally, protected from light and heat. Serve at 14 to 16°C.



This wine is ready to drink, but it will evolve with ageing. Decanting is recommended.

