



QUINTA DAS
CARVALHAS

QUINTA DAS CARVALHAS TINTO



ABOUT THE WINE

Quinta das Carvalhas Tinto is a wine that truly reflects the estate's character, crafted from several vineyard plots situated at varying altitudes and exposures across the property.

This red embodies both the classic style of Quinta das Carvalhas and the Douro region itself. The vineyards at higher altitudes lend the wine its freshness and elegance, while those at lower elevations provide structure and power.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After undergoing a meticulous manual selection, the bunches are destemmed, and the grapes are gently crushed before being transferred to the fermentation tank. Alcoholic fermentation then takes place in stainless steel vats at 24–26°C. The wine is aged in used French oak barrels and large oak vats for a period of 12 months before bottling.

WINE PROFILE

Quinta das Carvalhas Red is typically a red wine with a beautiful ruby colour and a very fresh aromatic profile, highlighting aromas of forest fruits and ripe citrus, combined with subtle earthy nuances and wild herbs, creating a very intense and complex character. On the palate, it showcases its Douro structure, with a full-bodied flavour that reflects the nose, complemented by round, juicy tannins. It finishes long, fresh, and persistent.



Touriga Nacional, Touriga Franca, Tinta Roriz, among other typical Douro grape varieties.



Red meats, duck rice, octopus, 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.

