



QUINTA DAS  
CARVALHAS

# QUINTA DAS CARVALHAS VINHAS VELHAS



## ABOUT THE WINE

Quinta das Carvalhas Vinhas Velhas was created in 2010, with the return of Jorge Moreira and the desire to craft a unique wine from the old vines located on the northern side of Quinta das Carvalhas. Originating from three post-phylloxera vineyard plots — Cartola, Costa da Barca, and Raposeira — all with northern exposure, and with more than 20 varieties of indigenous grape varieties planted in each plot, these vines reflect the uniqueness of a special terroir, resulting in a wine of great complexity, depth, and power.

## VINIFICATION AND AGEING

In the winery, the grapes undergo the ancient process of foot treading in traditional granite lagares, allowing for greater contact between the must and the skins, resulting in a gentle but consistent extraction. This process remains crucial for the production of great reds, imparting the wines with a very complex yet refined aromatic profile, as well as significant structure and high-quality tannins. After alcoholic fermentation, the wine is aged in French oak barrels (20% new oak) for a period of 12 months at a controlled temperature, allowing for the fullest expression of the personality of these Centenary Vines.

## WINE PROFILE

Quinta das Carvalhas Vinhas Velhas is typically a wine of immense aromatic complexity, showcasing the intensity and depth of the old vines, combined with a fresh profile that is very characteristic of north-facing vineyards. On the nose, it captivates with its forest aromas, where notes of dark fruit, wild herbs, spices, and wet earth stand out, blending with subtle hints of vanilla and showing a harmonious integration with the oak used during ageing. The palate offers excellent volume, being powerful and structured yet elegant, with a concentration and depth typical of low-yielding vines. The tannins are firm yet very rounded, and the flavours are enhanced by a balanced acidity, giving the wine a long and persistent finish.



Vinhas Velhas



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.



Wild boar stew, slow-cooked lamb, or aged meats. For a vegetarian suggestion, dishes based on mushrooms, beans, or truffles.

