

Quinta dos Carvalhais,
Dão Tinto Reserva 2017
Dão, Portugal



Grape Varieties **65% Touriga Nacional**
 20% Alfrocheiro
 15% Tinta Roriz

Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	13.5%
Residual Sugar	1.4g/L
Acidity	5.8g/L
Wine pH	3.6
Notes	Sustainable

PRODUCER

Quinta dos Carvalhais is a beautiful estate in the Terras de Senhorim sub-region of the Dão and is one of the region's most respected producers. Purchased in 1988 by Sogrape, a huge amount of investment has gone into the estate, which combines the most up-to-date viticultural and winemaking techniques with age-old traditions, resulting in unique wines with great elegance and personality. In addition to investing in their own vineyards, Quinta dos Carvalhais has also been instrumental in defending the interests of local winegrowers and for pioneering the quality revolution in the Dão region. The talented Beatriz Cabral de Almeida is head winemaker and makes a very impressive range of single-varietal wines and interesting blends from the estate vineyards.

VINEYARDS

This 105-hectare estate, situated at an altitude of 465 to 500 metres above sea level, has 50 hectares under vine. Warm days and cool nights at this altitude slow down the grape ripening process and result in wines with lovely depth yet vibrant fruit and a signature freshness. The vineyards are planted on poor granite soils with a predominance of indigenous Dão varieties. Microzoning studies have been carried out on the estate, identifying nine different soil types and a multitude of different microclimates, and each grape variety has been matched to its ideal plot. This precision viticulture provides Beatriz with a great diversity of blending options. All of the vineyards are farmed sustainably and harvesting is carried out by hand.

VINTAGE

The 2017 vintage began with a cool and dry winter. Some rainfall in the spring replenished water reserves in the soil, temperatures were above average and there was a problem-free bud burst, flowering and fruit set. The summer days were hot and dry but were counteracted by cool nights, helping to retain freshness in the grapes. The harvest started in August, 3 weeks earlier than normal, and the grapes harvested had great balance, elegance and concentration of flavour.

VINIFICATION

The grapes were harvested into small 20kg crates by variety and by plot and were vinified separately. Upon arrival at the winery, the grapes were destemmed and crushed and transferred by gravity flow into small stainless-steel fermentation tanks. Alcoholic fermentation lasted eight days at an average temperature of 28°C. The Touriga Nacional underwent an extended post-fermentation maceration to round out the tannins. After malolactic fermentation in tank, the wines were aged for 12 months in French oak barrels (a mixture of new and used) before the final blend was assembled, fined, filtered and bottled.

TASTING NOTES

Deep ruby in colour with intense aromas of blackberry, black cherry and wild berries and subtle hints of menthol, violet and forest floor. On the palate, the swathes of black fruit are combined with polished tannins and a lovely freshness from the acidity which carries the flavours onto the long and elegant finish.

AWARDS

Decanter World Wine Awards 2021, Silver Medal
International Wine Challenge 2021, Gold