

Quinta dos Carvalhais,
Dão Touriga Nacional 2022
Dão, Portugal



Grape Varieties	100% Touriga Nacional
Winemaker	Beatriz Cabral de Almeida
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.8g/L
Acidity	5.1g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Quinta dos Carvalhais is credited with spearheading the quality renaissance of Dão wines in the early '90s and continues to make some of the region's finest wines today. After being purchased by Sogrape in 1988, significant improvements were made to the winery and vineyards, including the replanting of near-extinct Dão varieties such as Encruzado, a grape now heralded as one of Portugal's finest. Current Quinta dos Carvalhais winemaker Beatriz Cabral de Almeida continues to champion these varieties, making an impressive range of estate wines that show lovely depth, vibrant fruit, and exceptional elegance.

VINEYARDS

The 105-hectare estate's 50 hectares of vineyards are planted with indigenous Portuguese varieties, each matched to a specific vineyard plot. Circled by mountains and located 465 to 500 metres above sea level, a combination of granite soils and warm days followed by cool nights lends great ripeness and elegance to the wines. Quinta dos Carvalhais follows viticultural practices in harmony with nature, grazing sheep in the vineyards both to boost soil health and reduce the use of herbicides to a minimum. The modern gravity-flow winery is filled with numerous small stainless-steel fermentation tanks, allowing plots to be vinified separately.

VINTAGE

The 2022 vintage in the Dão was characterised by hot and dry conditions. winter rains were significantly lower than usual and there was a heatwave in July with peak temperatures of 43°C. Meticulous attention to detail was required in the vineyards throughout the growing cycle to help the vines withstand the heat and drought. The harvest at Quinta dos Carvalhais began on 23rd August and ended on 26th September. The berries were smaller than usual, resulting in wines with great concentration of flavours, and, despite the hot and dry year, the wines still have the characteristic freshness of the Dão.

VINIFICATION

Touriga Nacional from three different plots was hand harvested plot by plot into 20kg crates. Upon arrival at the winery, the grapes were destemmed and gently crushed into stainless-steel tanks. Fermentation took about 10 days at an average temperature of around 27°C. The Touriga Nacional from one particular plot underwent a post-fermentation maceration for a further eight days. The wine was then aged for 12 months in a combination of used and new 225-litre French oak barrels before the final blend was assembled and the wine was lightly fined, filtered and bottled.

TASTING NOTES

Ruby red in colour, with aromas of ripe blackberry and cherry, married with earthy and floral notes on the nose. Black forest fruit and wood notes lead the palate, delivered with soft tannins and a long finish.