
Quinta Vale do Olmo estate is situated at the Douro Wine Region and has been part of the Carvalho Martins family for more than 4 generations. Recently the new generation of the family decided, for the first time, to produce wines from this untapped *terroir*, where the vineyards are planted in schist soils at 550 meters of altitude in the region of Mêda (Douro Superior).

Harvest and Vinification

The grapes came from the oldest vines of Quinta Vale do Olmo, with more than 25 years. The grapes were harvested manually in September into 20 kg boxes and transported to the winery where they were chosen and subsequently stripped and crushed. Fermentation occurred in stainless steel tank with temperature control, during which bâtonnage was made.

Tasting Notes

This wine has a distinctive deep yellow color. The nose is intense with aromas of ripe fruit, grapefruit and a minerality typical of this Douro blend. On the palate the wine has excellent structure and a marked acidity, which balances very well the wine. The end is long with citrus notes revealing a marked and balanced acidity. Best served at 8C°-10C° temperature.

Technical Information

Production: 4.000 bottles

Grape Varieties: Rabigato, Viosinho, Gouveio

Alcohol: 14%

Total Acidity: 6.4 g/l

PH.: 3,06

