

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 harvest was made manually in September into 20 kg boxes and transported to the winery. After being crushed the fermentation was made in contact with the grape's skins, in one stainless steel tank in order to guarantee a singular, homogeneous and unique blend. Before the malolactic fermentation, part of the wine was sent to new French oak barrels where he aged for 18 months.

This wine was produced from local grape varieties; 60% Touriga Nacional, 20% Tinta Roriz and 20% Touriga Franca.

Tasting Notes

The wine has a distinctive violet colour. The nose is elegant with aromas of raspberry and spices typical of this Douro blend. On the palate the wine has an elegant structure with smooth tannins and dark chocolate notes. The end is long with a balanced acidity, which reveals great ageing potential. Best served at 16C°-18C° temperature.

Technical Information

Production: 4.900 bottles

Grape Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz

Alcohol: 13,5%

Total Acidity: 4,50 g/l

PH.: 3,83

