

# THE SOURCE

## QUINTA DA CAROLINA

### DOURO



## 2017 "QUINTA DA CAROLINA", TINTO

### PRODUCER OVERVIEW

Luis Candido da Silva Jr, head enologist/wine director Dirk Niepoort's still Douro program (as of 2023), made his first vintage at his father's Quinta da Carolina in 2015. Facing north, this certified organic vineyard is a massale selection field blend of more than a dozen varieties grown on steeply terraced, hard blue and yellow schist bedrock and topsoil with some river sediments. Though managed and worked by Luis, fruit is also purchased (for Xis and El3mento) in higher altitude vineyards just south of Quinta da Carolina, further up into the apex of the area. Luis' immensely different range of field-blend wines ferment spontaneously, often with stem inclusion and foot stomping. A variety of aging vessels are employed from old French oak, inox, amphora, and 1100L 60-year-old German oak fuder.

### VINEYARD DETAILS

Quinta da Carolina Tinto comes from 2.4ha of more than a dozen varieties planted in 1931 on north-facing steep terraces overlooking the Douro at 120-180m on yellow/brown schist bedrock and 40-50 cm schist and alluvial topsoil.

### CELLAR NOTES

Whole-bunch, natural fermentation for 2 weeks in concrete lagar (a shallow but wide vessel) and extracted only by foot. It's aged in old 500-600L Austrian and French oak. No filtration or fining.



