



QUINTA DAS
CARVALHAS
GUARDIANS OF NATURE

ENGLISH



An iconic estate rooted
in the heart of the Douro
for almost 300 years.
Quinta das Carvalhas
tells a story of tradition
and passion for viticulture
and wine.

Located on the left bank of the Douro River, opposite the village of Pinhão, the estate is a living legacy of Douro viticulture. With 30 hectares of old vines, planted until 1970 and in excellent condition, it houses an impressive collection of indigenous grape varieties, which narrate the rich history of this wine region.

From the moderate altitudes to the higher slopes, the terroir of Quinta das Carvalhas offers an incredible diversity of exposures and altitudes, where each plot reveals a sub-terroir capable of producing wines with unique characteristics.

We take pride in having Quinta das Carvalhas as a reference for sustainability, a captivating sanctuary of biodiversity, where over 200 plant species coexist harmoniously with the vineyards and olive groves, creating a unique and balanced ecosystem. With 300 hectares of forest and 140 hectares of carefully cultivated vineyards, we are guardians not only of viticultural tradition but also of nature.

Origins

XVIII

The first written references to Quinta das Carvalhas date back to 1759.

XIX

The origins of Quinta das Carvalhas are linked to the renowned Castro e Sande family from São João da Pesqueira. In the following years, the estate was owned by various entities, until 1881, when it came into the hands of Miguel de Souza Guedes, one of the most important Port merchants of the time. One year after acquiring the estate, and seeing grape production increasingly limited by the damage caused by phylloxera, Souza Guedes embarked on an ambitious program to reconvert the vineyards, aiming to restore the reputation and prestige of this magnificent terroir.

XX

In 1953, Manuel da Silva Reis acquired the company Miguel de Souza Guedes e Irmão Lda., becoming the owner of Quinta das Carvalhas, which today remains one of the most renowned estates in the Douro, and the most important property in the portfolio of Real Companhia Velha.



Viticulture & Winemaking

Viticulture



Álvaro Martinho
Vineyard Director

Álvaro began his professional career in 1997 at Quinta das Carvalhas. He was responsible for the significant transformation of the estate's viticulture at the beginning of the millennium and is now one of the most important figures in Douro viticulture.

“Carvalhas is an estate that produces in a very authentic way, with a very unique identity.”

Winemaking



Jorge Moreira
Head Winemaker

Jorge Moreira is one of the most renowned Portuguese winemakers, with projects in the Douro and Dão regions. He began working with Quinta das Carvalhas in 1996 and took on the role of head winemaker in 2010. He was part of the group of young winemakers and producers who, at the beginning of the millennium, transformed the Douro region and led to the global recognition of DOC Douro wines.

He was the driving force behind the creation of the DOC Douro Quinta das Carvalhas Vinhas Velhas wine.

“Working at this estate brings me great pleasure due to the strong character and personality of its wines. Elegant and subtle wines, with pronounced acidity, much like the great wines of the world.”



Pedro O Silva Reis
Winemaker

Pedro is the member of the Silva Reis family devoted to winemaking, beginning his career during the 2017 harvest. Passionate about the Douro terroir and its old vines, his creativity and deep wine culture have profoundly shaped the style of wines produced at Quinta das Carvalhas.

“The diversity of Carvalhas’ terroir allows us to be creative and to look to the future with optimism, in search of new styles and profiles.”

Vineyard Area



“Quinta das Carvalhas is special for its privileged location in the heart of the Douro and for its old vines, which remain in excellent condition.”

Jorge Moreira
Head Winemaker

140^{ha} TOTAL VINEYARD AREA

30^{ha}

Traditional Old Vines planted between 1920 a 1970 in field blend

Complex mixture of indigenous grapes, with up to 40 different varieties

There is no significant predominance of any variety, they are composed of a mixture of circa 40 different indigenous varieties.

29^{ha}

Vineyards planted between 1980 and 1996
Monovarietal plots of Touriga Franca, Tinta Roriz, Tinta Barroca and some traditional field blend plots

These vineyards were planted to improve yield per hectare and maximise quality based on selected grape varieties recommended at the time.

81^{ha}

Vineyards planted after 1996
Monovarietal plots of classic Douro grapes such as Touriga Nacional and Tinto Cão as well as rare indigenous grapes in risk of extinction such as Tinta Francisca, Rufete, Malvasia Preta and Cornifesto.

Modern viticultural techniques were employed to protect ecosystem sustainability and biodiversity, while also promoting the recovery of the region's native grape varieties. These vineyards unite the three pillars that define our excellence: terroir (climate, soil, and topography), viticultural & oenological practices, and grape varieties.

Quinta das Carvalhas

*“The diversity of conditions
at Quinta das Carvalhas
gives its wines great originality
and complexity.”*

Álvaro Martinho
Vineyard Director



- VINEYARD AREA
- OLIVE GROVE
- FOREST

Sun exposure



60,0ha
Southern
Quadrant

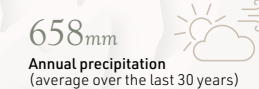
74,5ha
North Quadrant,
Northeast direction

Slopes



40%-70%

Climatic conditions



658mm
Annual precipitation
(average over the last 30 years)

16,3°C
Average Annual
Temperature

22,7°C
Average Temperature
from April to September

Altitudes



80-500m

Soil



› Medium texture
› Acid reaction soil
› Low fertility
and low organic matter
content
(less than 1%)

Vineyard Classification

Quinta das Carvalhas has 140 hectares of vineyards, divided into 77 plots. Most of these plots are classified as letter A (the highest rating) under the classification system of the Port and Douro Wines Institute, designed specifically for the production of Port wine.

Although Quinta das Carvalhas has been producing Port wine for almost 300 years – with its best plots for Port long recognised – knowledge of the equivalent potential for DOC Douro wines was much more limited.

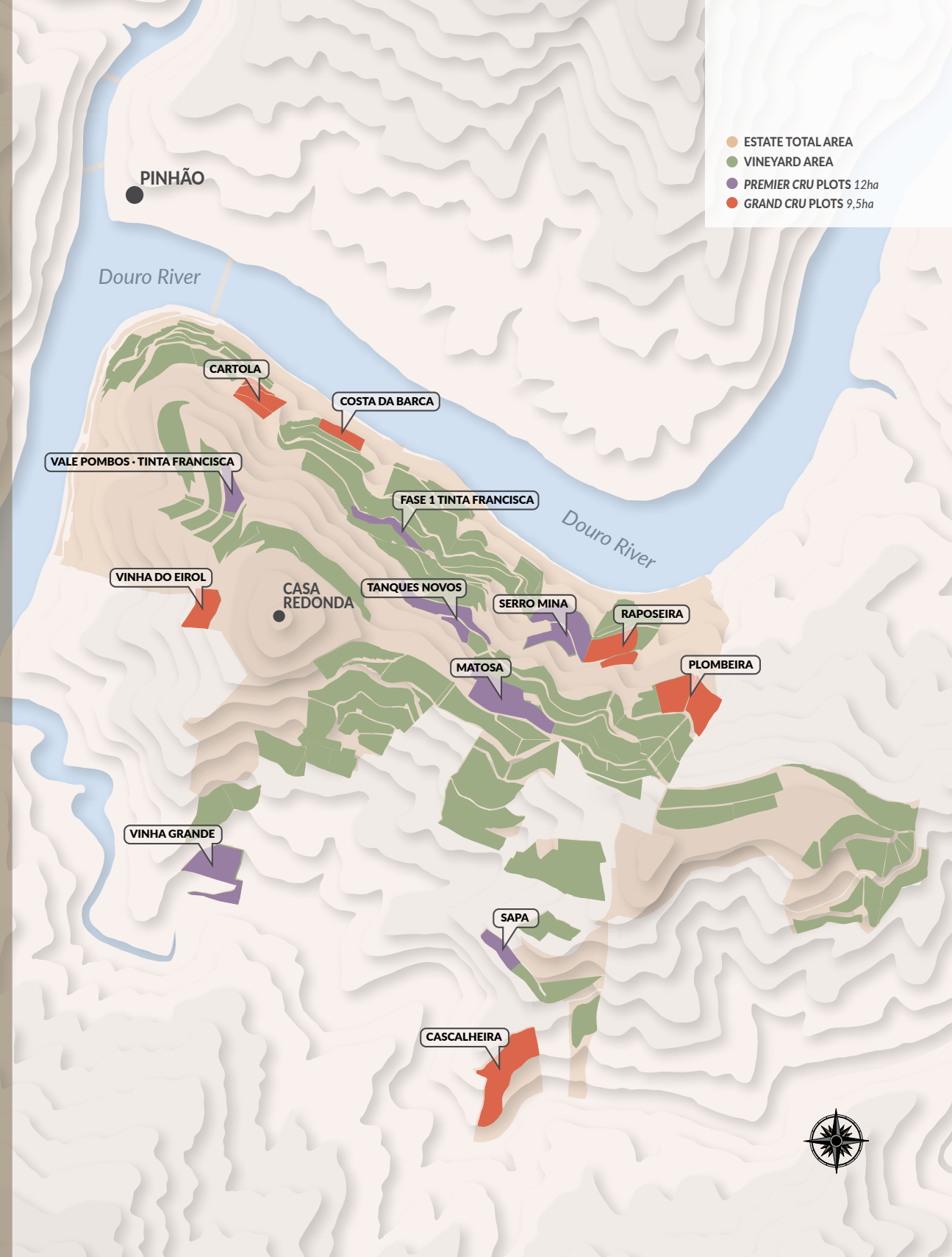
“Our experience in producing DOC Douro wines over the past 30 years led us to create our own classification for each of the 77 vineyard plots at Quinta das Carvalhas. The motivation for this work came from the discovery that a small number of plots, representing less than 15% of the total vineyard area, produced wines with a singularity and character comparable to the great wines of the world.”

Jorge Moreira
Head Winemaker

Thus, we established two classifications to distinguish the plots with a quality level far above that of the remaining vineyards on the estate:

- › **Grand Cru Plots** – plot producing wine of exceptional quality
- › **Premier Cru Plots** – plot producing wine of very high quality

Of the 77 plots at the Quinta, 6 were classified as **Grand Cru**, representing only 7% of the total vineyard area. A further 7 plots were classified as **Premier Cru**, accounting for 8% of the total vineyard area.





Douro Wines

*“Carvalhas Douro Doc wines
are subtle and elegant,
where the acidity defines
the wine.”*

Jorge Moreira
Head Winemaker



Quinta das Carvalhas

Vinhas Velhas

This wine is produced from three vineyard plots with a north-facing exposure planted in the 1930s, featuring over twenty native grape varieties planted in a single plot.

The Raposeira plot adds density and richness to the blend, with a more direct and honest fruit expression. The tannins are full and smooth, providing volume and balance to the wine.

The Cartola and Costa da Barca plots are always vinified together in the same traditional lagar. These plots contribute with forest fruit notes and a more chemical and austere character. They stand out for their higher acidity, complexity, and a distinctive, original profile.

Vineyard Plot **Raposeira**
Vineyard Classification **Grand Cru**
Grape Variety **Field blend of indigenous varieties**
Rootstock **Rupestris du Lot**
Total area **2,7ha**
Planting year **1932**
Systematization **Traditional vineyard**
Altitude **200-300m**
Exposure **North**

Vineyard Plot **Costa da Barca**
Vineyard Classification **Grand Cru**
Grape Variety **Field blend of indigenous varieties**
Rootstock **Rupestris du Lot**
Total area **0,7ha**
Planting year **1932**
Systematization **Traditional vineyard**
Altitude **200m**
Exposure **North**

Vineyard Plot **Cartola**
Vineyard Classification **Grand Cru**
Grape Variety **Field blend of indigenous varieties**
Rootstock **Rupestris du Lot**
Total area **1,3ha**
Planting year **1932**
Systematization **Traditional vineyard**
Altitude **200m**
Exposure **North**

WINE PROFILE

This wine shows enormous aromatic complexity, reflecting the intensity and depth of the old vines, combined with a fresh profile typical of north-facing vineyards. On the nose, it enchants with forest aromas, featuring notes of black fruit, wild herbs, spices, and wet earth, alongside subtle hints of vanilla, demonstrating a harmonious integration with the oak used during aging. It offers excellent volume on the palate, powerful and structured yet elegant, with the concentration and depth characteristic of low-production vineyards. Firm, round tannins, with flavours enhanced by balanced acidity, making the tasting experience long and persistent.

VINIFICATION AND AGEING

In the winery, the grapes undergo the ancient process of foot treading in traditional granite lagares, allowing for greater contact between the must and the skins, resulting in a gentle yet constant extraction. This process remains crucial in producing great red wines, resulting in a very complex yet refined aromatic profile and a strong structure with high-quality tannins. After alcoholic fermentation, the wine is aged in French oak barrels (20% new oak) for 12 months under controlled temperatures, allowing for the maximum expression of the personality of these century-old vines.



○○○○○ Complexidade
○○○○○ Corpo
○○○○○ Intensidade aromática
Temperatura de serviço **14-16°C**





Quinta das Carvalhas Vinha do Eirol

Located in a remote area of the estate, at around 360 meters of altitude, with a westward exposure, this very old vineyard, planted on traditional terraced slopes supported by stone walls, reflects a very fine and wild side of the Douro. It produces an elegant wine, yet one of great complexity and aromatic expression.

Vineyard Plot **Eirol**
Vineyard Classification **Grand Cru**
Grape Variety **Field blend of indigenous varieties**
Rootstock **Rupestris du Lot**
Total area **1,2ha**
Planting year **1920's**
Systematization **Traditional Vineyard - Short Pruning**
Altitude **310-350m**
Exposure **West**

WINE PROFILE

A wine that stands out from the usual Douro wines with its garnet colour and lower extraction. On the nose, it is very fresh and expressive, with hints of red fruits and citrus, harmoniously combined with vegetal, herbal and mineral notes. On the palate, it is broad and highly seductive, with fresh and original flavors, suggesting nuances of forest and wild berries, finishing with great intensity and persistence.

VINIFICATION AND AGEING

After a precise manual harvest and sorting process, the bunches are placed into a small French oak vat, where only 30% of the bunches are destemmed and crushed. Alcoholic fermentation takes place at 24-26°C, with light foot treading and pump-overs carried out by hand in order to ensure good yet careful extraction. After fermentation, the wine undergoes malolactic fermentation and is aged in used small wooden foudres and 500 litre French oak barrels.



○○○○○ Complexity
○○○○○ Body
○○○○○ Aromatic intensity
Serving temperature **14-16°C**





Quinta das Carvalhas

Tinta Francisca

The Quinta das Carvalhas Tinta Francisca comes from two plots of this grape variety planted at the beginning of the millennium in two distinct locations.

The Vale do Pombos plot, with a west-facing exposure and situated around 300 metres above sea level, produces wines with a more pronounced structure and riper fruit expression.

The Fase 1 plot, north-facing and at approximately 220 metres altitude, reveals a more pronounced vegetal character, with higher acidity and tension, providing freshness and verticality to the blend.

Vineyard Plot **Fase 1 - Tinta Francisca**
Vineyard Classification **Premier Cru**
Grape Variety **Tinta Francisca**
Rootstock **1103P**
Total area **0,8ha**
Planting year **2002**
Systematization **One-line terraces**
Altitude **220m**
Exposure **North**

Vineyard lot **Vale dos Pombos**
Vineyard Classification **Premier Cru**
Grape Variety **Tinta Francisca**
Rootstock **1103P**
Total area **0,9ha**
Planting year **2001**
Systematization **Vertical vineyard**
Altitude **300m**
Exposure **West**

WINE PROFILE

An extremely original wine with a beautiful garnet color and a very refined nose, offering intense aromas of forest fruits, ripe blackberry, and subtle vegetal impressions that generate complexity and finesse. On the palate, it is intense and broad in flavor, with tannins that are present yet fresh and vibrant, showing elegance, refinement, and a long finish.

VINIFICATION AND AGEING

After a precise manual harvest and sorting process, the bunches are destemmed and the grapes are lightly crushed before being transferred to the fermentation tank. Alcoholic fermentation takes place in stainless steel vats at 24-26°C. The wine is aged in used French oak barrels for 12 months.



○○○○○ Complexity
○○○○○ Body
○○○○○ Aromatic intensity
Serving temperature **14-16°C**





Quinta das Carvalhas Reserva

The Quinta das Carvalhas Reserva represents the most classic style of this estate, encompassing the various aspects of this terroir, which is rich in diversity, with parcels located in both the North and South quadrants.

This wine is born from the ambition to portray the Quinta through its history and tradition within the Douro DOC landscape. While we aim to innovate and discover new varieties and approaches, it is in the classic Douro style that we celebrate our identity and respect for the terroir. In the old vineyards of the northern quadrant of the estate, we find the structure, complexity, and depth of this wine, while the southern exposure parcels bring out its rounder and more seductive side.

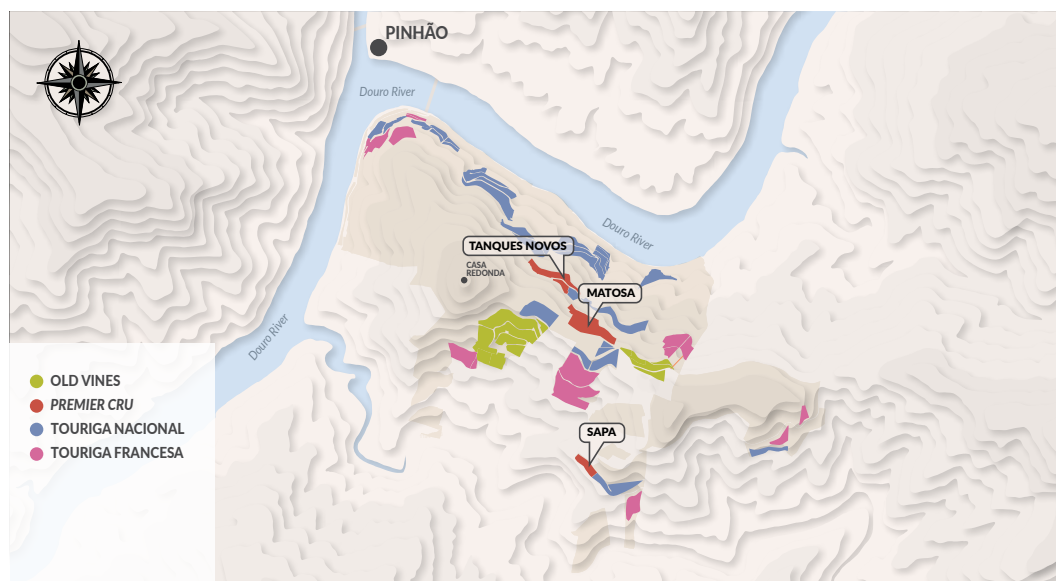
Vineyard Plots **Multiple plots including premier cru vineyards**
Grape Variety **Old Vines, Touriga Nacional, Touriga Franca**
Planting year **1930s, 2001**
Systematization **Traditional vineyard**
Altitude **200-300m**
Exposure **North/South**

WINE PROFILE

A beautiful and intense ruby color, with fresh and intense varietal aromas, such as notes of ripe red fruit, forest fruits, herbs, and slight hints of well-integrated wood, showcasing great complexity. A full-bodied wine, yet very fresh, vibrant, and balanced, with flavors of dark fruit and well-integrated wood, finishing with a long and persistent aftertaste, crowned by excellent acidity.

VINIFICATION AND AGEING

The grapes from the old vines are hand-harvested and after manual selection, the bunches are destemmed and placed in granite lagares, where fermentation occurs with the traditional foot treading. The bunches of the Touriga Nacional and Touriga Franca varieties are destemmed, and the grapes are lightly crushed before being transferred to fermentation tanks. Alcoholic fermentation takes place in temperature-controlled conditions, between 24-26°C. The wine is then aged in new (20%) and used (80%) French oak barrels for a period of 12 months before bottling.



○○○○○ Complexity
○○○○○ Body
○○○○○ Aromatic intensity
Serving temperature **14-16°C**

Quinta das Carvalhas

Touriga Nacional

Touriga Nacional is the most widely planted red grape variety at Quinta das Carvalhas, representing around 18% of the total vineyard area. In this magnificent terroir, the Touriga Nacional planted with a northern sun exposure is very refined and vibrant, with classic aromas of bergamot and fresh red fruits such as cherry and red berries. In contrast, the parcels of the same variety exposed to the south reveal structure, complexity, and rich aromas of violet and ripe black fruits such as blackberry and plum.

VINIFICATION AND AGEING

The grapes are hand-harvested and after manual selection, the bunches are destemmed and the grapes are gently crushed before being transferred to the fermentation tank. Alcoholic fermentation of the must takes place in stainless steel vats at 24–26°C. The wine is aged in new and used French oak barrels for a period of 12 months before bottling.

WINE PROFILE

Quinta das Carvalhas Touriga Nacional is a complex wine with great varietal character, displaying classic aromas of violet, complemented by bergamot and citrus notes. Although intense and expressive, it reveals itself as a fresh and elegant wine, offering great pleasure when young and vibrant, while still surprising those who choose to wait for its bottle evolution.

●●●●● Complexity
●●●●● Body
●●●●● Aromatic intensity
Serving temperature **14–16°C**



Quinta das Carvalhas

Tinto

Quinta das Carvalhas Tinto is a wine that truly reflects the estate's character, crafted from several vineyard plots situated at varying altitudes and exposures across the property.

This red embodies both the classic style of Quinta das Carvalhas and the Douro region itself. The vineyards at higher altitudes lend the wine its freshness and elegance, while those at lower elevations provide structure and power.

VINIFICATION AND AGEING

The grapes are hand-picked and transported to the winery in 20kg boxes. After undergoing a meticulous manual selection, the bunches are destemmed and the grapes are gently crushed before being transferred to the fermentation tank. Alcoholic fermentation then takes place in stainless steel vats at 24–26°C. The wine is aged in used French oak barrels and large oak vats for a period of 12 months before bottling.

WINE PROFILE

A red wine with a beautiful ruby colour and a very fresh aromatic profile, highlighting aromas of forest fruits and ripe citrus, combined with subtle earthy nuances and wild herbs, creating a very intense and complex character. On the palate, it showcases its Douro structure, with a full-bodied flavour that reflects the nose, complemented by round, juicy tannins. It finishes long, fresh, and persistent.

●●●●● Complexity
●●●●● Body
●●●●● Aromatic intensity
Serving temperature **14–16°C**





Quinta das Carvalhas Branco

The Quinta das Carvalhas Branco was created in 2010 through an ambitious approach to the small white grape parcels located in one of the highest points of the estate, where the Viosinho and Gouveio grape varieties benefit from high altitudes (400m) and cool breezes, providing ideal conditions for the ripening of white grapes.

The presence of Viosinho gives the wine its structure and generous character, as this variety is known for its remarkable ability to interact with wood, while the Gouveio brings freshness, minerality, acidity, and elegance to the wine.

Vineyard Plot **Cruz**
Grape Variety **Viosinho**
Rootstock **1103P**
Total area **3,1ha**
Systematization **One-line terraces**
Altitude **480m**
Exposure **East-facing**

Vineyard Plot **Serra das Galgas**
Grape Variety **Gouveio**
Rootstock **Rupestris du Lot**
Total area **0,8ha**
Systematization **Vertical vineyard**
Altitude **470m**
Exposure **East-facing**



○○○○○ Complexity
○○○○○ Body
○○○○○ Aromatic intensity
Serving temperature **10-12°C**

WINE PROFILE

The Quinta das Carvalhas Branco has a citrine colour, standing out for its complexity and freshness. On the nose, it reveals intense yet delicate notes of orange blossom and apricot, complemented by nuances of flint and dried flowers, with an excellent integration of the oak from the ageing process. On the palate, it offers excellent structure and texture, with a volume of fruity flavours combined with a fresh and tense profile, giving it a crisp acidity and remarkable length on the finish.

VINIFICATION AND AGEING

The grapes are hand-harvested and after manual selection, the bunches are destemmed and the grapes are gently pressed in a pneumatic press, followed by a 24-hour decantation. The alcoholic fermentation starts in stainless steel vats at controlled temperatures of 14-16°C. During fermentation, the wine is transferred to 500L French oak barrels (30% new and 70% used), where it finishes fermentation and undergoes ageing for 6 months on fine lees, with biweekly battonage.



Port Wines



“Quinta das Carvalhas is one of the most emblematic estates in the Douro, with a long tradition in the production of Port wines, representing the authenticity of a region capable of producing wines that endure for decades and even centuries.”

Jorge Moreira
Head Winemaker



Quinta das Carvalhas Vintage

The Vintage from Quinta das Carvalhas is a blend of the five highest-quality parcels for Port Wine on the estate. Each parcel provides different characteristics that enrich the final blend.

Vinha da Cascalheira

An adult vineyard, predominantly Touriga Nacional, with a south-facing orientation and low altitude, producing Ports with a floral and fruity profile, and lively, elegant tannins. This parcel imparts aromatic intensity, freshness, and identity to the blend.

Vinha da Raposeira

A very old vineyard, north-facing, which forms the backbone of our Vintage. It provides structure, complexity, and body to the blend, with aromas combining ripe fruit and forest fruits, along with excellent acidity and tension.

Vinha do Serro Mina

Very old, north-facing vineyard that adds complexity with earthy notes, wild herbs, and dark fruit.

Vale Pombos Sousão

An adult vineyard of Sousão that provides colour intensity, power, more tertiary aromas (tobacco and spices), and remarkable acidity to the blend.

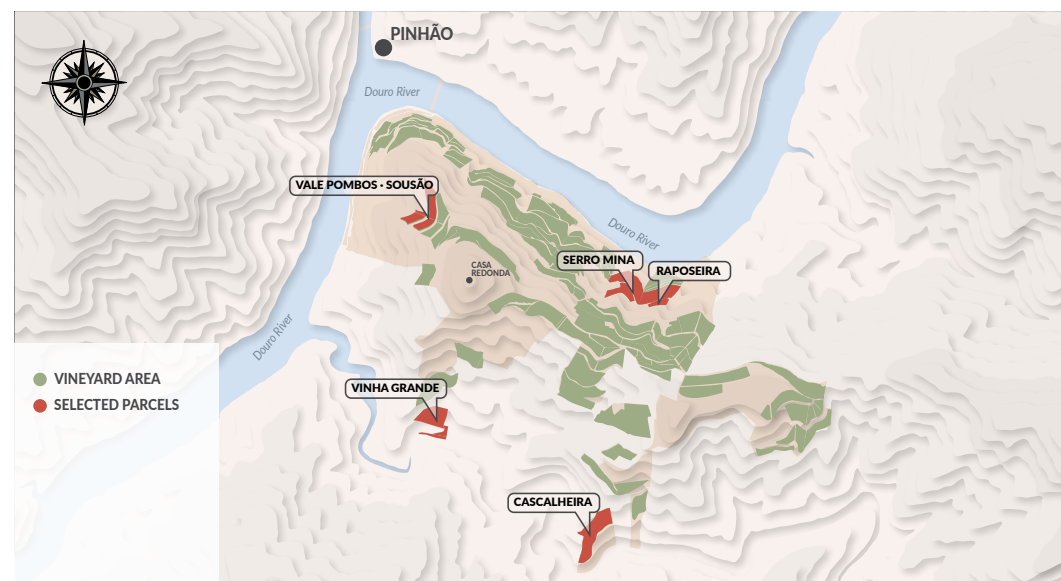
Vinha Grande

A very old vineyard, south-facing and low-altitude, which adds a sweeter and more seductive side, with red fruit and cassis liqueur; full-bodied and smooth, yet deep and complex.

The Vintage Ports represent the quintessence of the wines produced at Quinta das Carvalhas. Made from selected plots of old vines with both north and south-facing exposures, as well as mature vines of Touriga Nacional, Touriga Franca, and Sousão, these wines of immense power and quality are known for their remarkable aromatic complexity, richness of tannins, and excellent acidity, giving them great potential to evolve in the bottle.

Vintage Ports are produced only in years of excellence, representing a small portion of a harvest. These exceptional, vigorous, and full-bodied wines are made to last many decades.

●●●●● Complexity
●●●●● Body
●●●●● Aromatic intensity
Serving temperature **14-16°C**



VINIFICATION AND AGEING

The grapes are foot-trodden in traditional granite lagares, which, due to their shape, allow for perfect contact between the must and the skins, enabling greater extraction. The fermentation is then interrupted by the addition of grape spirit, followed by ageing in oak vats for a period of 2 years. After ageing in wooden vats, the wine is bottled between the second and third year after the harvest.

Released Vintages
1962, 1967, 1970,
1997, 2001, 2004,
2005, 2007, 2008,
2009, 2011, 2012,
2013, 2015, 2016,
2017, 2018, 2019,
2020



Unfiltered Quinta das Carvalhas LBV Porto

Late Bottled Vintage Ports are wines of excellent quality, originating from a single harvest indicated on the label. Bottled between the fourth and sixth year after the harvest, LBV Ports, unlike Vintage Ports, benefit from considerable ageing in oak vats, which imparts a smoother taste, making them ideal for consumption while young. The LBV from Quinta das Carvalhas is produced from selected plots of old vines, planted on the estate nearly a century ago.

●●●●○ Complexity
●●●●○ Body
●●●●○ Aromatic intensity
Serving temperature **14-16°C**

WINE PROFILE

Typically, the LBVs from Quinta das Carvalhas are very refined wines, ruby in colour with violet hues. On the nose, they display notes of blackberries, liquorice, rock rose (esteva), and dark chocolate, creating a very elegant and enticing profile. On the palate, the elegance continues, with a rich concentration of flavours, supported by firm, vibrant tannins that provide balance and good gastronomic potential. These are long, fresh wines, full of fruity flavours.

VINIFICATION AND AGEING

Through a precise, manual harvest, we select the best grapes from old vine plots, which are foot-trodden in traditional stone lagares and fortified in the same manner. Bottled between the fourth and sixth year after the harvest, LBV Ports, unlike Vintage Ports, benefit from significant ageing in oak vats.



Quinta das Carvalhas Reserva Ruby

The Quinta das Carvalhas Reserva Ruby produced from the traditional Douro grape varieties such as Touriga Nacional, Touriga Franca, Tinta Roriz, and Tinto Cão. The designation “Reserva” is thus given to a Ruby of superior quality.

●●●●○ Complexity
●●●●○ Body
●●●●○ Aromatic intensity
Serving temperature **14-16°C**

WINE PROFILE

With a ruby colour and good structure, this wine is rich in aromas of ripe red fruit, with hints of rock rose (esteva) and nuances of the forest. It is characterised by its smoothness and harmony on the palate.

VINIFICATION AND AGEING

The fermentation of the Reserva Ruby takes place in stainless steel tanks, followed by ageing in old oak vats for a period of 4 years.



Quinta das Carvalhas Reserva Tawny

When fine Ports are aged in seasoned oak, they gradually lose their original deep purple colour and take on the delicate amber hue known as Tawny. Simultaneously, the simple fruitiness of young Port gradually recedes giving way to a vast range of subtle and mellow flavours.

Reserva Tawny Ports are blends of quality Ports that have developed a refined taste, as the result of maturing in selected oak vats of different sizes for up to 7 years.

●●●○ Complexity
●●●○ Body
●●●○ Aromatic intensity
Serving temperature **14-16°C**

Ports are aged in foudres and larger wooden vats for a maximum of 7 years, developing tawny like characteristics and the complexity associated with the "Reserva" category.



Quinta das Carvalhas Colheita

The Colheita Ports from Quinta das Carvalhas result from the selection of high-quality wines from the estate, in exceptional years, that show potential for ageing in wood. These are single-vintage blends, aged in wooden vats of different sizes – from 550-litre casks to small foudres and larger wooden vats – for a minimum of 7 years.

The ageing in wood imparts the development of aromas and flavours typical of the Tawny category, which, with prolonged maturation, evolve into very complex wines while always retaining the characteristics of the original vintage. As such, they are unique and highly original wines.

Released Harvests
**2015, 2007, 2002,
2000, 1980, 1976**



Quinta das Carvalhas Aged Tawnies

10 YEAR OLD

This 10 Year Old Port is the result of a selection of wines aged in oak casks, foudres and larger wooden vats. Its base derives from the previous 10 Year Old blend, complemented by a selection of Colheita Ports with an average age of around 10 years.

To enhance complexity and depth, a small proportion of Colheita wines over 25 years old is added to the blend, balanced equally by the addition of younger wines. The result is a blend that combines freshness and youthfulness with subtle aging nuances and remarkable complexity.

20 YEAR OLD

This 20 Year Old blend is made from a selection of over six cask-aged Ports, with its base formed by the previous 20 Year Old blend and complemented by Colheita Ports averaging around 20 years of age.

To refine the blend, a small percentage of a very old Colheita (around 40 years old) is added, balanced by a touch of younger wines. The result is a blend where the eccentricity of age is in harmony with the vigour of youth.

“The Aged Tawny Ports from Quinta das Carvalhas are blends crafted from the estate’s extensive collection of mature Ports, aged in our cellars in Vila Nova de Gaia. Our blends remain true to the style we have been perfecting over decades, always seeking the balance between the complexity and exuberance of age and the vibrant energy of younger wines.” **Pedro Silva Reis** Master Blender

●●●●○ Complexity
●●●●○ Body
●●●●○ Aromatic intensity
Serving temperature **14-16°C**



●●●●○ Complexity
●●●●○ Body
●●●●○ Aromatic intensity
Serving temperature **14-16°C**



Quinta das Carvalhas Old Tawnies

“The 30-Year-Old and 40-Year-Old Tawny Ports from Quinta das Carvalhas are aged exclusively in casks for many decades. More than enduring time, they are refined by it – a testament both to the intrinsic quality of the blend components and the mastery behind their ageing process.” **Tiago Silva Reis** Port Blender

●●●●○ Complexity
●●●●○ Body
●●●●○ Aromatic intensity
Serving temperature **14-16°C**

●●●●● Complexity
●●●●● Body
●●●●● Aromatic intensity
Serving temperature **14-16°C**



30 YEAR OLD

This 30 Year Old blend is created by combining equal parts of the 40 Year Old and 20 Year Old Tawny Ports, complemented with a touch of outstanding Colheita wines aged over 40 years in the finest oak casks.

The result is a Port that unites the generosity and vigour of a 20 Year Old Tawny with the exuberance and concentration of wines aged over 40 years in oak. A complex yet remarkably harmonious blend offering immense pleasure.

40 YEAR OLD

This 40 Year Old Tawny Port is produced from a meticulous selection of outstanding Colheita wines from the late 70s and early 80s, aged in the finest oak casks.

A small proportion of wines with less cask ageing is added to the blend, which, combined with the complexity and exuberance of the older wines, brings balance, elegance, and harmony to this powerful and unique blend.



Special Editions

Very Old Tawny Ports

*Limited-edition, rare Tawny Ports
of great complexity, aged for decades
in the finest 600-litre casks,
expressing the intrinsic quality
and individuality of the base wines,
as well as the craftsmanship
of past and present master blenders.*

Quinta das Carvalhas
**50 Years Old
Collection**

The 50-Year-Old Tawny collection from Quinta das Carvalhas is a series of limited-edition bottlings, each crafted to showcase a blend of exceptional wood aged Ports, selected for their outstanding quality, character, and individuality. Each edition features a distinct selection of Ports, produced in limited quantities, and never to be repeated.

Edition 225

The second release of the 50 Year Old Collection, limited to 1250 bottles, based on the exceptional 1977 and 1976 Colheita Ports, which show remarkable complementarity. The 1977 provides concentration, while the 1976 offers a softer, yet refined profile.

The blend is further enhanced with a small percentage of two additional Ports: a Very Old Tawny from the late 19th century, imparting complexity, richness, and depth, and a Colheita from the 1980s, adding vitality and tension to the blend.

●●●●● Complexity
●●●●● Body
●●●●● Aromatic intensity
Serving temperature **14-16°C**

Amber in color with golden highlights, this 50-Year-Old Port reveals notes of dried apricot, candid citrus fruits, orange blossom, bitter almond and walnut, delivering a harmonious and well-defined bouquet.

On the palate, it is sweet yet balanced, with fine spice and a clear cask note. The lively acidity provides freshness and tension, leading to a long, persistent finish with layers of flavours.



Special Edition
Quinta das Carvalhas

80 Years Old

This Quinta das Carvalhas 80-Year-Old Tawny, first release, is a unique creation crafted from Ports dating back to the late 19th and early 20th centuries, limited to 695 bottles.

Named *The Impressionist Edition*, it is inspired by the parallels between the characteristics of this artistic movement and the extraordinary depth and contrast that centuries of aging in fine oak casks impart to these Ports.

●●●●● Complexity
●●●●● Body
●●●●● Aromatic intensity
Serving temperature **14-16°C**

Deep amber colour with greenish highlights. Very intense aroma with great complexity: walnuts, fine dried fruits, dehydrated orange, exotic wood, and a hint of varnish.

On the palate, it is very rich and silky, with a deep sweetness perfectly balanced by vibrant acidity. The finish is very long, with notes of dried fruits, spices, and crystallized fruit.





Special Edition
Quinta das Carvalhas

Memories

The story of this Port Wine dates back to the 1867 vintage at Quinta das Carvalhas. It is truly a hidden living memory of the 19th century, preserved through time with meticulous care. This Port Wine continued its long and patient ageing process in the cellars of Vila Nova de Gaia, in very old oak casks, until it reached perfection, standing out for its aromatic sumptuousness and an unforgettable tasting experience.

●●●●● Complexity
●●●●● Body
●●●●● Aromatic intensity
Serving temperature **14-16°C**

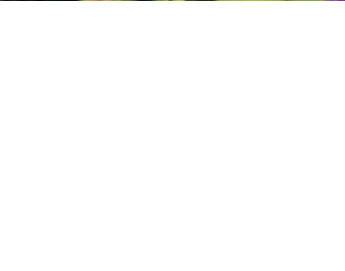
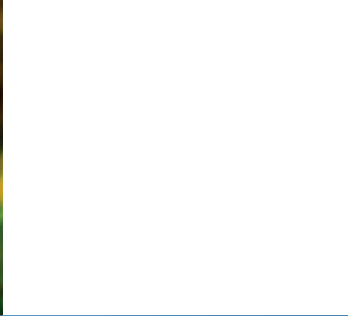
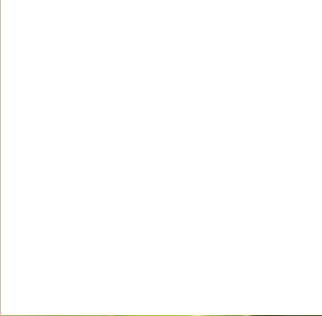
This extraordinary Very Old Tawny originates from a base Port from 1867, blended with a small quantity of a wood-aged Port from 1900.





DIFFERENT
SPECIES OF
FLORA

141



Fauna & Flora



DIFFERENT
TREE AND
SHRUB
SPECIES

32



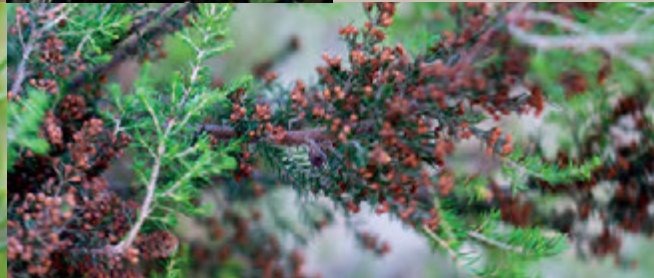
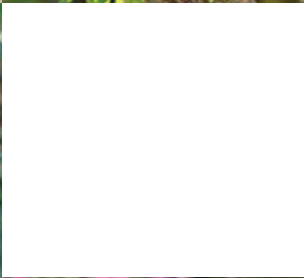
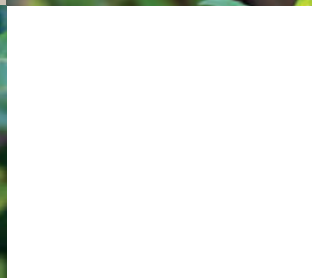
SPECIES OF
ORCHIDS

3



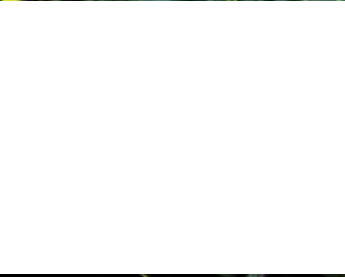
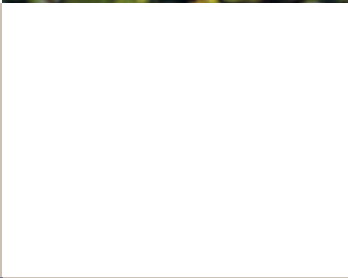
SPECIES OF
UMBELLIFERS

13



SPECIES OF
ASTER

13



SPECIES OF
CRUCIFERS

50



SPECIES OF
LEGUME

25



SPECIES OF
FERN

1



Plant species*

TREE AND SHRUB

1. *Arbutus unedo*
2. *Celtis australis*
3. *Cistus ladanifer*
4. *Cistus salviifolius*
5. *Crataegus monogyna*
6. *Cytisus multiflorus*
7. *Daphne gnidium*
8. *Dittrichia viscosa*
9. *Erica arborea*
10. *Eucalyptus globulus*
11. *Ficus carica*
12. *Fraxinus angustifolia*
13. *Genista falcata*
14. *Jasminum fruticans*
15. *Juniperus oxycedrus*
16. *Lavandula pedunculata*
17. *Lonicera etrusca*
18. *Olea europaea*
19. *Phillyrea angustifolia*
20. *Pistacia terebinthus*
21. *Quercus faginea*
22. *Quercus rotundifolia*
23. *Quercus suber*
24. *Rhus coriaria*
25. *Ruscus aculeatus*
28. *Asplenium onopteris*
29. *Asplenium trichomanes*
30. *Ceterach officinarum*
31. *Cheilanthes tinaei*
32. *Polypodium cambricum*

ORCHIDS

33. *Cephalanthera longifolia*
34. *Orchis mascula*
35. *Orchis morio*

FERN

26. *Anogramma leptophylla*

ASTER

36. *Bellis sylvestris*
37. *Calendula arvensis*
37. *Asplenium billotii*
38. *Carduus tenuiflorus*
39. *Chrysanthemum segetum*
40. *Coleostephus myconis*
41. *Crepis vesicaria*
42. *Crupina vulgaris*
43. *Galactites tomentosus*
44. *Gymnostyles stolonifera*
45. *Lapsana communis*
46. *Leontodon taraxacoides*
47. *Phagnalon saxatile*
48. *Senecio lividus*
49. *Sonchus oleraceus*

LEGUME

50. *Bituminaria bituminosa*
51. *Coronilla repanda*
52. *Hymenocarpus lotoides*
53. *Lathyrus angulatus*
54. *Lathyrus clymenum*
55. *Lupinus angustifolius*
56. *Ornithopus compressus*
57. *Ornithopus perpusillus*
58. *Ornithopus sativus*
59. *Pisum sativum*
60. *Trifolium incarnatum*
61. *Trifolium resupinatum*
62. *Vicia angustifolia*
63. *Vicia lutea*
71. *Biscutella valentina*
72. *Cardamine hirsuta*
73. *Erysimum linifolium*
74. *Sinapis alba*
75. *Teesdalia nudicaulis*

OTHER PLANTS

76. *Anagallis arvensis*

UMBELLIFERS

77. *Anarrhinum bellidifolium*
78. *Anarrhinum duriminium*
79. *Anthriscus caucalis*
80. *Antirrhinum graniticum*
81. *Eryngium campestre*
82. *Ferula communis*
83. *Aristolochia paucinervis*
84. *Asterolinon linum-stellatum*
85. *Pimpinella villosa*
86. *Blackstonia perfoliata*
87. *Smyrniolum olusatrum*
88. *Briza maxima*
89. *Thapsia villosa*
90. *Bryonia dioica*

CRUCIFERS

91. *Centaureum erythraea*
92. *Arabidopsis thaliana*
93. *Centranthus calcitrapae*
94. *Cerastium glomeratum*
95. *Cerinthe gymnandra*
96. *Clinopodium vulgare*
97. *Cymbalaria muralis*
98. *Cynoglossum creticum*
99. *Euphorbia exigua*
100. *Euphorbia segetalis*
101. *Galium aparine*
102. *Galium murale*
103. *Geranium lucidum*
104. *Geranium molle*
105. *Geranium purpureum*
106. *Geranium rotundifolium*
107. *Jasione montana*

108. *Lamium amplexicaule*
109. *Linaria aeruginea*
110. *Mercurialis ambigua*
111. *Muscari comosum*
112. *Narcissus triandrus*
113. *Origanum vulgare*
114. *Orobanche ramosa*
115. *Osyris alba*
116. *Papaver rhoeas*
117. *Parentucellia latifolia*
118. *Parietaria judaica*
119. *Plantago afra*
120. *Ranunculus ollissiponensis*
121. *Ranunculus paludosus*
122. *Reseda luteola*
123. *Rubia peregrina*
124. *Rumex induratus*
125. *Ruta angustifolia*
126. *Ruta montana*
127. *Sanguisorba verrucosa*
128. *Saxifraga granulata*
129. *Sedum album*
130. *Sedum forsterianum*
131. *Sesamoides purpurascens*
132. *Sherardia arvensis*
133. *Silene gallica*
134. *Silene latifolia*
135. *Spergularia purpurea*
136. *Stachys arvensis*
137. *Tamus communis*
138. *Teucrium scorodonia*
139. *Tuberaria guttata*
140. *Umbilicus rupestris*
141. *Valerianella coronata*

*Plant species surrounding the vineyards observed on April 12, 2014

Maria Pires de Carvalho & Paulo Ventura Araújo

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Drink in moderation.