



QUINTA DAS
CARVALHAS

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VINHA DO EIROL



ABOUT THE WINE

Eirol is a plot of very old vines at Quinta das Carvalhas, planted in the 1920s, with a westward exposure at an elevation of 380m. The complexity, elegance, and uniqueness of this wine are the highest expression of the phenomenal diversity of indigenous grape varieties that can be found in century-old plots like the Vinha do Eirol.

VINIFICATION AND AGEING

After a meticulous manual selection, the bunches are transferred to a small French oak vat, where only 30% of the bunches are destemmed and crushed. Alcoholic fermentation then takes place at 24–26°C, with gentle “pissage” and punch-downs performed by hand to ensure a good yet careful extraction. After alcoholic fermentation, the wine undergoes malolactic fermentation and is aged in used French oak pipes and barrels.

WINE PROFILE

Quinta das Carvalhas Vinha do Eirol is a wine that typically stands out from the usual Douro wines due to its garnet colour and lower concentration. On the nose, it is a very fresh and expressive wine, with nuances of red fruits and citrus, harmoniously combined with vegetal and aromatic herb notes. On the palate, it is broad and very seductive, with fresh and original flavours, suggesting hints of woodland and wild fruits, finishing with great intensity and persistence.



Old Vines – Indigenous grape varieties in unspecified percentages.



Game dishes such as pigeon or duck. For a vegetarian suggestion, something based on mushrooms.



The bottle should be stored horizontally, protected from light and heat. Serve at 14 to 16°C.



This wine is ready to drink, but it will evolve with ageing. Decanting is recommended.

