

The pleasure of watching
can only be exceeded when
we can **touch, feel** and **taste** the
object of our own desire.



Carpe Noctem is the result of a small production, where knowledge and flavors came together to create a deeply distinct and exclusive wine.

Carpe Noctem is proof that the pleasure of observing is only surpassed when we are able to touch, feel and taste the object of our desire.

It's the perfect reward for celebrating achievements that are rarely achieved.



AWARDS AND RECOGNITIONS **WINE WITH SPIRIT**



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CARPE NOCTEM

DOURO EDITION

WINE WITH SPIRIT, S.A.

Classification | Douro CDO

Type | red wine

Year | 2015 The very dry winter and above-average temperatures in spring and summer determined the early start of the harvest. Despite the high temperatures, there were no extreme heat and during the harvest the weather remained dry, providing a remarkable quality of the grapes, which resulted in wines with fruity, intense and persistent aromas

Grape varieties | 50% Touriga Nacional | 30% Touriga Franca | 20% Tinta Roriz

Soil | Schistose, quite rocky and very skeletal. The berries are very small, typically oval and, due to the skeletal soils, the production of this vineyard is low, resulting in wines of great power and concentration

Winemaking | The grapes that give rise to this wine come from schist soils, from the traditional Douro terraces. We are in a region of unique terroir where we have selected Touriga Nacional, Touriga Franca and Tinta Roriz for the production of this edition of Carpe Noctem Douro Edition. The harvest is done manually into 20kg boxes to be transported to the winery, where the grapes are unloaded and selected on the mat of choice. They are then de-stemmed and crushed. The grapes ferment in a press where they are trodden daily until the fermentation ends

Ageing | Aged for 12 months in French and American oak. After bottling, another 8 months of ageing in bottle followed

Color | Intense ruby

Bouquet | In the nose floral aromas, fruity and minty notes characteristic of the varieties together with French oak notes from the ageing in barrels

Taste | This wine has a balanced flavour, good relationship between acidity and depth, with retronasal aromas present

Aftertaste | Thin, harmonious and quite long

Food Pairing | Goes with red meat, game and cheese

Alcohol Content	Total Acidity	Total Sugars	pH
14,5%	5,3g/l	0,9 g/l	3,71

LOGISTICAL INFO

BOTTLE CAPACITY

750 ml

BOTTLE

5600228155039

BOX OF 6 BOTTLES

15600228155036