



CARM RESERVA 2018

GRAPES

CARM Reserva is made from grapes grown in very old vineyards of the Douro Superior from the grape varieties Códega do Larinho, Rabigato and Viosinho.

HARVEST

In 2018 we had a cold and dry Winter, followed by an unusual rainy Spring, which lasted till mid July; Summer was extremely hot and dry, with some peaks of high temperatures. These conditions led to long lasting maturations, which benefited the more precocious grapes. Diary control of maturation on the vineyards was essential to get aromatic wines with balanced acidity. It was a very promising harvest.

VINIFICATION

The wines were vinified our Winery at Quinta das Marvalhas in Almendra, in the heart of the Douro Superior. Our winery is equipped with the latest technology and enables complete control of temperature, essential for our region of extreme climates.

After grapes arrive at the winery, we eliminate clusters which are not in perfect condition and follow with total destemming, smooth crushing and skin maceration for about 12 hours. After this period in inert atmosphere, pressing takes place in a pneumatic press. The wines are clarified for 24 to 48 hours, depending on the variety and state of ripeness of the grapes. Vinification in hyper-reduction at low temperature.

TASTING NOTES

The 2018 harvest produced a very fresh and complex wine with citrus fruit and grape-fruit in harmony with slight floral nuances and strong mineral notes characteristic of the “terroirs”. Barrel aging gives the wine great complexity and toasty, vanilla notes. The freshness and mouthfill are surprising, and the wine has a very long, fresh, mineral finish. This wine is an ideal accompaniment for all kinds of fish, shellfish, white meat and vegetables. Serve slightly chilled between 11,5 and 12,5°C.

REVIEWS/AWARDS

RP|WA
WE



TECHNICAL NOTES

HARVEST 2018

APELLATION: DOC DOURO

LOT: CARM/RB2018 (Códega de Larinho, Rabigato and Viosinho)

VINEYARDS:

Old vineyards in the Douro Superior

WINE AGING:

50% Stainless steel and 50% in extra fine grain, French oak barrels on fine lees for 8 months.

ALCOHOL: 12.30 %

TOTAL ACIDITY: 5.70 g/L (tartaric acid)

VOLATILE ACIDITY: 0.20 g/L (acetic acid)

PH: 3.21

Free SO₂: 23 mg/Lt

SO₂ Total: 117 mg/Lt

RESIDUAL SUGAR: 3.4 g/Lt

BOTTLING: June 2019

EAN : 560 671 053 513 6

SCC 14 (Cases of 6): 156 067 105 351 33

SCC 14 (Cases of 12) :156 067 105 351 19