



## CARM TOURIGA NACIONAL SO2 FREE 2017

### GRAPES

We selected Touriga Nacional grapes from vineyards on four of our estates.

### HARVEST

In 2017, there was a lack of rain and an intense heat (warmest year in the last 86) felt throughout the year, especially at the time of grape maturation. This challenged us to adopt a very demanding method of viticulture management to avoid “water stress”. Among the various viticulture techniques adapted to the weather conditions in the Douro Superior, the most relevant are the protection of the grape bunches by vegetation and a severe control of phenolic maturation to maximize the aromatic profile.

### VINIFICATION

Grapes were vinified in our winery at Quinta das Marvalhas in Almendra in the heart of the Douro Superior. No sulfur was added during the vinification process in an inert atmosphere.

A rigorous selection process was applied to the bunches of grapes on arrival at our winery. The vinification of this unique wine was characterized by the perfect processing of the malolactic fermentation, which occurs prior to the alcoholic fermentation and aggressive maceration in order to permit the extraction of a maximum amount of natural antioxidants and other phenolic compounds.

### TASTING NOTES

Fresh in the mouth, full bodied with a slight chocolate character and a rare and powerful finish, this wine displays the primary aromas of black cherries and berries, typical of this grape varietal. CARM SO2 Free accompanies meats, cheeses and Mediterranean cuisine in general. It is also a unique experience of ultimate fruit expression to be enjoyed on its own! Serve between 15 and 16 ° C.

## REVIEWS/AWARDS



### TECHNICAL NOTES

HARVEST: 2017

APPELLATION: DOC DOURO

LOT: CARM SO2F 2017 (100% Touriga Nacional)

VINEYARDS: CARM farms in the Douro Superior

WINE AGING: Stainless steel, 50% light passage through French oak barrels for 6 Months.

ALCOHOL: 13.80 %

TOTAL ACIDITY: 5.8 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.30 g/Lt (acetic acid)

PH: 3.53

FREE SO2: <8 mg / Lt

TOTAL SO2: <9 mg / Lt

RESIDUAL SUGAR: 0.60 g / Lt

BOTTLING: NOV 2018

EAN: 560 671 055 111 2

SCC 14 (Cases of 6): 156 067 105 511 19

SCC 14 (Cases of 12): 156 067 105 511 26