



CARM WHITE SO2 FREE 2016

GRAPES

We selected Gouveio, Rabigato and Moscatel galego Branco Grapes from Quinta do Coa.

HARVEST

The year 2016 was characterized by a cold, dry winter, followed by a spring with abnormally abundant precipitation, which lasted until late June, leading into an extremely dry and hot summer with high temperature peaks. These conditions caused very long maturations, benefiting the early varieties. The daily checking of maturation in the vineyard has proved to be an essential tool for the production of aromatic wines with balanced acidity. We are expecting a promising harvest.

VINIFICATION

Grapes were vinified in our winery at Quinta das Marvalhas in Almendra in the heart of the Douro Superior. No sulphur was added during the vinification process under inert atmosphere. A rigorous selection process was applied to the bunches of grapes on arrival at our winery. After this period, pressing takes place in a pneumatic press (under Nitrogen). The wine is clarified for 24 to 48 hours, depending on the variety and state of ripeness of the grapes. Hyper-reduction vinification at low temperature.

TASTING NOTES

This wine offers a stunning purity of fruit, together with a balanced natural acidity. Intertwined hints of Stone fruit and Lychee.

TECHNICAL NOTES

HARVEST: 2016
APPELLATION: DOC-DOURO

LOT:
CARM SO2FB 2016 (80% Gouveio, 10% Rabigato and 10% Moscatel Galego Branco)

VINEYARDS:
Quinta do Côa

WINE AGING:
Stainless steel.

ALCOHOL: 11.38 %
TOTAL ACIDITY: 5.06 g / Lt (tartaric acid)
VOLATILE ACIDITY: 0.32 g / Lt (acetic acid)
PH: 3.16
FREE SO2: <8 mg / Lt
TOTAL SO2: <9 mg / Lt
RESIDUAL SUGAR: 0.6 g / Lt
BOTTLING: OCT 2017
EAN: 560 671 055 912 5
SCC 14 (Cases of 6): 156 067 105 591 22
SCC 14 (Cases of 12): 156 067 105 591 08

