



## CARM WHITE 2018

### GRAPES

The grapes were grown in old vineyards in the Douro Superior and include the varieties Còdega 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 wine is vinified in the winery of our 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 de-stemming, 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 wine with citrus fruit in harmony with slight floral nuances and strong mineral notes. The mouthfill is surprising for this type of wine, and it displays a fresh and long finish. This white wine is an ideal accompaniment for all kinds of fish, shellfish, white meat and vegetables.

Serve slightly chilled between 8-12°.

### TECHNICAL NOTES

HARVEST: 2018

APPELLATION: DOC DOURO

LOT: CARM VB2018 (Còdega de Larinho, Rabigato and Viosinho)

VINEYARDS: CARM vineyards in the Douro Superior

WINE AGING: Stainless Steel

ALCOHOL: 12.50%

TOTAL ACIDITY: 5.50 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.20 g/Lt (acetic acid)

PH: 3.28

FREE SO<sub>2</sub>: 27 mg / Lt

TOTAL SO<sub>2</sub>: 113 mg / Lt

RESIDUAL SUGAR: 4.20 g / Lt

BOTTLING: FEB 2019

EAN: 560 671 054 413 8

SCC 14 (Cases of 6): 156 067 105 441 35

SCC 14 (Cases of 12): 156 067 105 442 34