



CARM CM 2017 Vinha das Canadas

GRAPES

This field blend of centenary old vines is sourced from our oldest vineyard Vinha das Canadas where great varietal diversity can be found from the last century.

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

The wines were vinified in the cellars 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 temperature control, 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 2017 harvest allow us to produce a very fresh and complex wine with citrus fruit and peach notes in harmony with slight oaky nuances and strong mineral notes characteristic of the “terroirs”. This wine shows an exceptional volume arising from a long “battonage“ period and a unique fresh and mineral finish. It is an ideal accompaniment for all kinds of fish, shellfish, white meats, vegetables and some strong cheeses. Serve slightly chilled between 10 and 12°C.

REVIEWS/AWARDS

RP
WS

TECHNICAL NOTES

HARVEST: 2017

APPELLATION: DOC DOURO

LOT: CARM CMB 2017 (Côdega de Larinho, Rabigato and Viosinho are the main ones)

VINEYARDS:

Quinta da Urze - Vinha das Canadas

WINE AGING:

8 Months in new French barrels 225lt

ALCOHOL: 13.50 %

TOTAL ACIDITY: 5.50 g / Lt (tartaric acid)

VOLATILE ACIDITY: 0.20 g / Lt (acetic acid)

PH: 3.17

FREE SO₂: 43 mg / Lt

TOTAL SO₂: 90 mg / Lt

RESIDUAL SUGAR: 3.2 g / Lt

BOTTLING: August 2018

EAN: 560 671 057 813 3

SCC 14 (Cases of 3): 156 067 105 781 30

SCC 14 (Cases of 6): 156 067 105 781 23

