



CARM LBV PORT 2012

GRAPES

Wines are made from grapes of the varieties Tinta Roriz, Touriga Franca and Touriga Nacional, all produced in our vineyards. The three varieties bring together the firm tannins of Tinta Roriz, the rock rose notes and soft tannins of Touriga Franca and the aromas of black fruits and berries and very marked fresh floral notes of Touriga Nacional.

HARVEST

In 2012, there was a lack of rain throughout all the year. 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 wine is vinified in the cellar of our Quinta das Marvalhas in Almendra, in the heart of 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. After total destemming, the grapes are crushed softly and pass through a thermal shock, followed by a period of cold pre-fermentative maceration for about 12 to 24 hours. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for 8 days at 22°C.

TASTING NOTES

The wine’s nose is very fresh and intense with notes of wild black fruits and black cherries balanced with seductive hints of licorice. In the mouth, the wine is fabulously concentrated, hot, showing firm tannins and a smooth texture as well as a very persistent finish that strongly displays the intensity of the Port wines from the Douro Superior.

This wine pairs with chocolate desserts and strong cheeses.

TECHNICAL NOTES

HARVEST 2012

APPELLATION: DOC Porto

LOT: CARMLBV2012

VINEYARDS:

CARM vineyards in the Douro Superior

WINE AGING:

5 Years in Oak Barrels.

ALCOHOL: 20.46°

TOTAL ACIDITY: 5.08 g/L (tartaric acid)

VOLATILE ACIDITY: 0.38 g/L (acetic acid)

pH: 3.49

Free SO₂: NA mg/L₂

SO₂ Total: 80 mg/L₂

RESIDUAL SUGAR: NA g/L

BAUMÉ DEGREE: 4

BOTTLING: DEC 2017

EAN: 560 671 081 000 4

SCC 14 (Cases of 6): 1 560 671 081 000 1