



CARM VINTAGE PORT 2008

GRAPES

The grapes for this wine come from an old vineyard, in Quinta da Urze, with more than 50 years old, at 650m altitude. It's a field blend, with more than 20 different grapes; the main ones being: Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and Sousão.

HARVEST

In 2008, the homogenous distribution of rainfall and very mild temperatures during the maturation phase allowed the production of red grapes with a great aromatic expression, very balanced alcohol content and giving rise to wines with excellent phenolic maturation.

It was an exceptional harvest in the Upper Douro.

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 de-stemming, 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

"This 2008 CARM Vintage Port is sappy, jammy and fairly soft, this tastes great and does have some tannic support. The flavors are classic, but it is fairly straightforward otherwise. It is delicious, though, with a bitter chocolate edge. It has plenty of life left, but it is hard to resist just now."

Mark Squires, Robert Parker | Wine Advocate

This wine pairs with chocolate desserts and strong cheeses.

TECHNICAL NOTES

HARVEST 2008

APPELLATION: DOC Porto

LOT: CARMVP2008

VINEYARDS: 50 years old vineyard, in Quinta da Urze, Douro Superior

WINE AGING:

2 Years in Oak Barrels.

ALCOHOL: 20°

TOTAL ACIDITY: g / L (tartaric acid)

VOLATILE ACIDITY: g / L (acetic acid) pH:

Free SO₂: mg / L 2

SO₂ Total: mg / L 2

RESIDUAL SUGAR: 108g / L

BOTTLING: DEC 2017

EAN: 560 671 0598 087

SCC 14 (Cases of 6) :

SCC 14 (Cases of 12):