



CARM RABIGATO 2018

GRAPES

We selected grapes of the Rabigato varietal grown in very old vineyards of the Douro Superior.

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 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 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

Citrus fruit, freshness and mineral aromas are the main characteristics of this wine. The palate reveals a surprising acidity followed by a remarkably persistent finish. CARM Rabigato is ideal with fish, shellfish white meat and salads. Serve between 8 and 12°C.

TECHNICAL NOTES

HARVEST: 2018

APPELLATION: DOC DOURO

LOT: CARM RAB 2018 (Rabigato)

VINEYARDS: Old Vines of the Douro Superior

WINE AGING: Stainless Steel

ALCOHOL: 12,00 %

TOTAL ACIDITY: 5.90 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.40 g/Lt (acetic acid)

PH: 3.12

FREE SO₂: 24 mg/Lt

TOTAL SO₂: 108 mg/Lt

RESIDUAL SUGAR: 2,80 g/Lt

BOTTLING: OCT 2019

EAN : 560 671 054 913 3

SCC 14 (Cases of 6): 156 067 105 491 30

SCC 14 (Cases of 12): 156 067 105 492 39