



CARM CM RED 2017

GRAPES

We selected grapes of the varieties Touriga Nacional (90%), Touriga Franca and Tinta Roriz, produced in CARM old vineyards.

HARVEST

In 2017, there was a lack of rain and 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

Grapes were vinified in our winery at Quinta das Marvalhas, Almendra, the heart of Douro Superior, which is equipped with the latest technology and enables complete control of temperature, essential in our region.

After grapes arrive at the winery, we eliminate clusters which are not in perfect condition. The grapes are then vinified with total de-stemming, soft crushing and thermal shock followed by a period of cold pre-fermentative maceration in the wine-press for about 12 to 24h. The must is transferred to broad and low fermentation tanks, where the wines ferment for about 10 days at temperatures between 24-26°C. Malolactic fermentation occurred naturally and is finished in late December. Part of the fermentation process was made in oak barrels.

TASTING NOTES

Exceptional aromas, very fresh nose with a predominance of wild black fruit. Balance between seductive nuances of licorice and a complex aroma with notes of wood. The palate is hot and concentrated, with firm tannins and a smooth texture. The finish is very intense and persistent. It is best accompanied by cheeses or roasted meats.

REVIEWS/AWARDS



TECHNICAL NOTES

HARVEST: 2017

APPELLATION: DOC DOURO

LOT: CARM CMT 2017 (Touriga Nacional (90%), Touriga Franca and Tinta Roriz)

VINEYARDS: CARM oldest vineyards at the Douro Superior

WINE AGING: 24 Months in new extra-fine grain French oak barrels.

ALCOHOL: 15.00 %

TOTAL ACIDITY: 5.60 g/L (tartaric acid)

Volatile Acidity: 0.60 g/L (acetic acid)

pH: 3.54

Free SO₂: 20 mg/L 2

SO₂ Total: 75 mg/L 2

Residual sugar: 0.6 g/L

BOTTLING: OCT 2019

EAN: 560 671 053 411 5

SCC 14 (3-pack): 1 560 671 053 412 9

SCC 14 (6-pack): 1 560 671 053 411 2