



CARM MARIA DE LOURDES 2016

GRAPES

A selection of Touriga Nacional and Touriga Francesa from a superior parcel of Quinta da Urze where we have a North exposition at 650 meters, looking for balanced maturations together with freshness.

HARVEST

The year 2016 was characterized by a cold, dry winter, followed by a spring with abnormally abundant precipitation, which lasted until late June, leading into an extremely dry and hot summer with high temperature peaks. These conditions caused very long maturations, benefiting the early varieties. The daily checking of maturation in the vineyard has proved to be an essential tool for the production of aromatic wines with balanced acidity.

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 of about 12 to 24h. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for eight days at 22°C. Sulfites are added after fermentation (malolactic and alcoholic are completed together).

TASTING NOTES

Amazing concentration together with freshness, brimming with focused red fruits tied with very well integrated profound oak hints, result into a harmonious package that keeps echoing and changing, being beautifully smooth but firm on the palate.

REVIEWS/AWARDS RP 94

TECHNICAL NOTES

HARVEST: 2016

APPELLATION: DOC DOURO

LOT: CARM MLT2016 (100% Touriga Nacional and 30% Touriga Franca)

VINEYARDS: Quinta da Urze

WINE AGING: 24 Months in French barrels

ALCOHOL :14.60 %

TOTAL ACIDITY: 5.80 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.60 g/Lt (acetic acid)

PH: 3.56

FREE SO₂: 22 mg/Lt

TOTAL SO₂: 78 mg/Lt

RESIDUAL SUGAR: 0.6 g/Lt

BOTTLING: FEV 2019

EAN : 560 671 055 611 7

SCC 14 (Cases of 6) : 156 067 105 561 14

SCC 14 (Cases of 12): 156 067 105 562 13