



CARM RED 2021

GRAPES

We selected grapes of the Tinta Roriz, Touriga Franca and Touriga Nacional varieties, all produced on our Estate farms, to create a balanced wine with the firm tannins of Tinta Roriz, the rock rose notes, the soft tannins of Touriga Franca, and the aromas of black fruits and berries and the strong fresh floral notes of Touriga Nacional.

HARVEST

2021 was a soft year in terms of weather, with some unusual rain in July and September but without peaks of high temperatures during the Summer. This allowed for slow and long maturations, originating elegant and well balanced wines.

It was a very good year both in terms of production and quality.

VINIFICATION

The wine is vinified in CARM's Winery, at Quinta das Marvalhas in Almendra, the heart of Douro Superior.

The 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 passed 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 eight days at 22°C.

TASTING NOTES

Fresh and elegant, in the nose has notes of berries and black cherries balanced with alluring hints of licorice. The aroma is enhanced by subtle notes of wood. The palate is intense, showing firm tannins with a smooth and very persistent final texture.

This wine matches with meats, cheeses and most Mediterranean cuisine.

Serve between 15 and 16 ° C.

TECHNICAL NOTES

HARVEST: 2021

APPELLATION: DOC DOURO

LOT: CVT2021 (40% Touriga Nacional, 30% Tinta Roriz and 30% Touriga Franca)

VINEYARDS: CARM vineyards in the Douro Superior

WINE AGING: 8 Months, 50% Stainless steel and 50% in American and French barrels.

ALCOHOL: 14.0%

TOTAL ACIDITY: 5.40 g/L (tartaric acid)

VOLATILE ACIDITY: 0.40 g/L (acetic acid)

PH: 3.62

FREE SO₂: 17 mg/Lt

TOTAL SO₂: 54 mg/Lt

RESIDUAL SUGAR: 1.94 g/Lt

BOTTLING: September 2022

EAN: 560 671 053 312 5

SCC 14 (Cases of 6): 156 067 105 331 22 SCC

14 (Cases of 12): 156 067 105 332 21