



## CARM CÓDEGA DO LARINHO 2025

### GRAPES

We selected grapes of the Códéga do Larinho varietal grown in very old vineyards of the Douro Superior.

### HARVEST

We got a lot a rain during Winter and Spring; Summer was hot with some very high temperature picks. Although these affected the production yields, the maturations ended up being long and well ballanced.

So, the harvest despite not very productive, was very good in quality terms.

### 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

This wine is very elegant and well balanced, with fresh aromas of peach, melon and orange tree flower. It's mineral with nice acidity on the palate, being ideal with delicate fish dishes or salads. Serve between 8 and 12°C.

### TECHNICAL NOTES

HARVEST: 2025

APPELLATION: DOC DOURO

LOT: CCOB 2025 (Códéga do Larinho)

VINEYARDS: Old Vines of the Douro Superior

WINE AGING: Stainless Steel

ALCOHOL: 13.0%

TOTAL ACIDITY: 6.0 g/L (tartaric acid)

VOLATILE ACIDITY: 0.34 g/L (acetic acid)

PH: 3.14

FREE SO<sub>2</sub>: 31 mg/Lt

TOTAL SO<sub>2</sub>: 135 mg/Lt

RESIDUAL SUGAR: 0.61 g/dm<sup>3</sup>

ALLERGENS: Sulfites

BOTTLING: April 2026

EAN: 560 671 055 000 9

SCC 14 (6 btls): 156 067 105 500 06

DECLARAÇÃO NUTRICIONAL  
E INGREDIENTES



E/100ml: 324kJ / 78kcal