



CARM Formiga - ORGANIC Red 2022

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

2022 was one of the hottest and dry years ever. After a Winter with low rainfall, in Spring there were very high temperatures and the Summer was very hot. These caused a decrease in production yields and erratic maturations, which led to a very careful harvest and accurate work at the Winery.

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 de-stemming, the grapes are crushed softly and passed through a thermal shock, followed by a period of cold pre-fermentative maceration for about 12 to 24h. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for 8 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: 2022

APPELLATION: DOC DOURO

LOT: CARM VT2022 (30% Tinta Roriz, 30% Touriga Franca and 40% Touriga Nacional)

VINEYARDS: CARM vineyards in the Douro Superior

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

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.20 g/L (tartaric acid)

VOLATILE ACIDITY: 0.50 g/L (acetic acid)

PH: 3.72

FREE SO₂: 28 mg/Lt

TOTAL SO₂: 82 mg/Lt

RESIDUAL SUGAR: 1.0 g/dm³

BOTTLING: MAR 2024

EAN: 560 671 053 311 8

SCC 14 (Cases of 6): 1 560 671 053 311 5

SCC 14 (Cases of 12):