



CARM NATURAL Red 2021

GRAPES

We selected Touriga Nacional grapes from vineyards on four of our estates.

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

Grapes were vinified in our winery at Quinta das Marvalhas in Almendra in the heart of the Douro Superior. No sulfur was added during the vinification process in an inert atmosphere.

A rigorous selection process was applied to the bunches of grapes on arrival at our winery. The vinification of this unique wine was characterized by the perfect processing of the malolactic fermentation, which occurs prior to the alcoholic fermentation and aggressive maceration in order to permit the extraction of a maximum amount of natural antioxidants and other phenolic compounds.

TASTING NOTES

Fresh in the mouth, full bodied with a slight chocolate character and a rare and powerful finish, this wine displays the primary aromas of black cherries and berries, typical of this grape varietal. CARM SO2 Free accompanies meats, cheeses and Mediterranean cuisine in general. It is also a unique experience of ultimate fruit expression to be enjoyed on its own! Serve between 15 and 16 ° C.

REVIEWS/AWARDS



TECHNICAL NOTES

HARVEST: 2021

APPELLATION: DOC DOURO

LOT: CARM SO2F VT21 (100% Touriga Nacional)

VINEYARDS: CARM farms in the Douro Superior

WINE AGING: Stainless steel, 50% light passage through French oak barrels for 6 Months.

ALCOHOL: 14.0%

TOTAL ACIDITY: 5.4 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.50 g/Lt (acetic acid)

PH: 3.56

FREE SO2: <15 mg/Lt

TOTAL SO2: <50 mg/Lt

RESIDUAL SUGAR: 0.60 g/Lt

BOTTLING: NOV 2022

EAN: 560 671 055 111 2

SCC 14 (Cases of 6): 156 067 105 511 19

SCC 14 (Cases of 12): 156 067 105 511 26