



CARM NATURAL WHITE 2024

GRAPES

We selected Gouveio, Rabigato and Moscatel galego Branco Grapes from Quinta do Côa.

HARVEST

The year was rainy with mild temperatures, which allowed the development of grapes with excellent quality. The beginning of the harvest confirmed these good prospects, despite the September rains made this one of the longest harvests in recent years. So, the maturations were long and balanced.

Overall, it was a year of very high quality and good production, originating elegant and fresh wines.

VINIFICATION

Grapes were vinified in our winery at Quinta das Marvalhas in Almendra in the heart of the Douro Superior. No sulphur was added during the vinification process under inert atmosphere. A rigorous selection process was applied to the bunches of grapes on arrival at our winery. After this period, pressing takes place in a pneumatic press (under Nitrogen). The wine is clarified for 24 to 48 hours, depending on the variety and state of ripeness of the grapes. Hyper-reduction vinification at low temperature.

TASTING NOTES

This wine offers a stunning purity of fruit, together with a balanced natural acidity. Interwined hints of Stone fruit and Lychees.

TECHNICAL NOTES

HARVEST: 2024

APPELLATION: DOC-DOURO

LOT: CARM SO2FB 2024 (80% Gouveio, 10% Rabigato and 10% Moscatel Galego Branco)

VINEYARDS: Quinta do Côa

WINE AGING: Stainless Steel

ALCOHOL: 13.5%

TOTAL ACIDITY: 7.30 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.70 g/Lt (acetic acid)

PH: 3.00

FREE SO2: <8 mg/Lt

TOTAL SO2: 9 mg/Lt

RESIDUAL SUGAR: 1.56 g/dm³

ALLERGENS: Sulfitos

BOTTLING: NOVEMBER 2025

EAN: 560 671 055 912 5

SCC 14 (Cases of 6): 156 067 105 591 22

SCC 14 (Cases of 12): 156 067 105 591 08