



CARM RABIGATO 2025

GRAPES

We selected grapes of the Rabigato 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 balanced.

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

Citrus fruit, freshness and mineral aromas are the main characteristics of this wine. The palate reveals a surprising acidity followed by a remarkably persistent finish.

CARM Rabigato is ideal with fish, shellfish, white meats and salads.

Serve between 8 and 12°C.

TECHNICAL NOTES

HARVEST: 2025

APPELLATION: DOC DOURO

LOT: CRAB25 (Rabigato)

VINEYARDS: Old Vines of the Douro Superior

WINE AGING: Stainless Steel

ALCOHOL: 12.5%

TOTAL ACIDITY: 6.60 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.32 g/Lt (acetic acid)

PH: 3.19

FREE SO2: 1- mg/Lt

TOTAL SO2: 141 mg/Lt

RESIDUAL SUGAR: 0.6 g/dm³

ALLERGENS: Sulfites

BOTTLING: February 2025

EAN: 560 671 054 913 3

SCC 14 (Cases of 6): 156 067 105 491 30

SCC 14 (Cases of 12): 156 067 105 492 39