



## CARM RED 2024

### 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

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

The wine is vinified in CARM's Winery, at Quinta das Marvalhas in Almendra, the heart of Douro Superior.

The 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 destemming, the grapes are crushed softly and passed through a thermal shock, followed by a period of cold pre-fermentative maceration for about 12 to 24 hours. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for eight 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: 2024

APPELLATION: DOC DOURO

LOT: CVT2024 (40% Touriga Nacional, 30% Tinta Roriz and 30% Touriga Franca)

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: 3.60

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

TOTAL SO<sub>2</sub>: 90 mg/Lt

RESIDUAL SUGAR: 0.72 g/dm<sup>3</sup>

ALLERGENS: Sulfitos

BOTTLING: OCT 2025

EAN: 560 671 053 312 5

SCC 14 (Cases of 6): 156 067 105 331 22

SCC 14 (Cases of 12): 156 067 105 332 21

