



CARM ROSÉ 2024

GRAPES

For CARM Rosé we select Touriga Nacional varietal grapes from our vineyards with Northhand East exposures, where the grapes achieve greater freshness.

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 the winery 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

CARM Rosé is endowed with a complex aroma that confers a truly gourmet character to the wine and allows it to accompany all Mediterranean cuisine. The wine's nose is cool, with red berries and elegant floral and vegetable notes that characterize the varietal. The flavor of this wine is long, fresh and rich on the palate, with balanced acidity.

Serve cool between 8 and 12°.

TECHNICAL NOTES

HARVEST: 2024

APPELLATION: DOC DOURO

LOT: CVR24 (100% Touriga Nacional)

VINEYARDS: CARM vineyards in the Douro Superior

WINE AGING: Stainless Steel

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.49 g/L (tartaric acid)

VOLATILE ACIDITY: 0.40 g/L (acetic acid)

PH: 3.38

FREE SO₂: 17 mg/Lt

TOTAL SO₂: 89 mg/Lt

RESIDUAL SUGAR: 0.6 g/dm³

ALLERGENS: Sulfites

BOTTLING: JAN 2025

EAN: 560 671 054 113 7

SCC 14 (Cases of 6): 156 067 105 411 34 SCC

14 (Cases of 12): 156 067 105 412 33

