



CARM TOURIGA NACIONAL 2021

GRAPES

We selected grapes of the Touriga Nacional variety, grown in very old CARM vineyards in the Douro Superior.

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

The wine is vinified in the cellar of our Quinta das Marvalhas in Almendra, in the heart of 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. After total de-stemming, the grapes are crushed softly and pass through a thermal shock, followed by a period of cold pre-fermentative maceration of about 12 to 24 hours. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for 8 days at 22°C.

TASTING NOTES

The wine's nose is very fresh and intense with notes of wild black fruits and berries, and the very marked fresh floral notes typical of Touriga Nacional.

In the mouth, the wine is concentrated, hot, showing elegant but firm tannins. It has a very persistent finish, traditional from the Douro Superior.

This wine pairs well with roasted meats and cheeses.

REVIEWS/AWARDS



TECHNICAL NOTES

HARVEST 2021

APPELLATION: DOC Douro

LOT: CARM TNT2021 (100% Touriga Nacional)

VINEYARDS: CARM old vineyards in the Douro Superior

WINE AGING: 12 Months in extra fine grain French oak barrels (225L)

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.50 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.50 g/Lt (acetic acid)

pH: 3.56

FREE SO₂: 28 mg/Lt

TOTAL SO₂: 117 mg/Lt

RESIDUAL SUGAR: 0.88 g/dm³

BOTTLING: FEB 2025

EAN: 560 671 080 014 2

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