



## CARM CM White 2023 Vinha das Canadas

### GRAPES

This field blend of centenary old vines is sourced from our oldest vineyard Vinha das Canadas where great varietal diversity can be found from the last century.

### HARVEST

In 2023 we had a rainy Winter and, after a mild beginning of Spring the rain came again till the start of the Summer. From mid-July to the harvest, the weather was hot and dry.

These conditions led to good yields, together with long and balanced maturations, which originated very good wines.

### 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 temperature control, 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 destemming, 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

This harvest allowed us to produce a very fresh and complex wine with citrus fruit and peach notes in harmony with slight oaky nuances and strong mineral notes characteristic of the “terroirs”. This wine shows an exceptional volume arising from a long “battonage“ period and a unique fresh and mineral finish. It is an ideal accompaniment for all kinds of fish, shellfish, white meats, vegetables and some strong cheeses. Serve slightly chilled between 10 and 12°C.

## REVIEWS/AWARDS

RP  
WS

### TECHNICAL NOTES

HARVEST: 2023

APPELLATION: DOC DOURO

LOT: CARM CMB 2023 (Centenary vineyard, where Códega de Larinho, Rabigato and Viosinho are the main grapes)

### VINEYARDS:

Quinta da Urze - Vinha das Canadas

### WINE AGING:

8 Months in new French barrels 225lt

ALCOHOL: 13.5%

TOTAL ACIDITY: 5.60 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.50 g/Lt (acetic acid)

PH: 3.37

FREE SO<sub>2</sub>: 24 mg/Lt

TOTAL SO<sub>2</sub>: 94 mg/Lt

RESIDUAL SUGAR: 1.0 g/dm<sup>3</sup>

BOTTLING: July 2024

EAN: 560 671 057 813 3

SCC 14 (Cases of 3): 156 067 105 781 30

SCC 14 (Cases of 6): 156 067 105 781 23

