



CARM GRANDE RESERVA White 2023

GRAPES

The grapes were grown in very old vineyards in the Douro Superior and include the varieties Rabigato, Viosinho and Gouveio.

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 till 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 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

This harvest produced a very fresh and complex wine with citrus fruit and grapefruit notes in harmony with slight floral nuances and strong mineral notes characteristic of the terroir. 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 meat and vegetables.

Serve slightly chilled between 10-12°C.

REVIEWS/AWARDS

TECHNICAL NOTES

HARVEST: 2023

APPELLATION: DOC DOURO

LOT: CARM/GRB2023 (50% Rabigato, 30% Viosinho and 20% Gouveio)

VINEYARDS: CARM Old Vines in the Douro Superior

WINE AGING: Fermentation and ageing for 10 Months in large vats and French oak barrels

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.80 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.50 g/Lt (acetic acid)

PH: 3.37

FREE SO₂: 28 mg/Lt

TOTAL SO₂: 118 mg/Lt

RESIDUAL SUGAR: 0.82 g/dm³ BOTTLING:
FEB 2025

EAN: 560 671 080 024 1

SCC 14 (Cases of 6): 156 067 108 002 48

SCC 14 (Cases of 12):