



CARM RESERVA White 2025

GRAPES

CARM Reserva is made from grapes grown in very old vineyards of the Douro Superior from the grape varieties Códaga do Larinho, Rabigato and Viosinho.

HARVEST

We got a lot a rain during Winter and Spring; Summer was hot with some very high temperature picks. Although these affected the production yields, the maturations ended up being long and well balanced.

So, the harvest despite not very productive, was very good in quality terms.

VINIFICATION

The wines were vinified our Winery at 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 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 produced a very fresh and complex wine with citrus fruit and grapefruit in harmony with slight floral nuances and strong mineral notes characteristic of the “terroirs”. Barrel aging gives the wine great complexity and toasty, vanilla notes. The freshness and mouthfeel are surprising, and the wine has a very long, fresh, mineral finish. This wine is an ideal accompaniment for all kinds of fish, shellfish, white meat and vegetables. Serve slightly chilled between 11,5 and 12,5°C.

TECHNICAL NOTES

HARVEST 2025

APPELLATION: DOC DOURO

LOT: CARMRB25 (Códaga de Larinho, Rabigato and Viosinho)

VINEYARDS: Old vineyards in the Douro Superior

WINE AGING: 50% Stainless steel and 50% in extra fine grain, French oak barrels on fine lees for 8 Months.

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.90 g/L (tartaric acid)

VOLATILE ACIDITY: 0.40 g/L (acetic acid)

PH: 3.25

Free SO₂: 23 mg/Lt

SO₂ Total: 120 mg/Lt

RESIDUAL SUGAR: 0,6 g/dm³

ALLERGENS: Sulfites

BOTTLING: April 2026

EAN: 560 671 053 513 6

SCC 14 (Cases of 6): 1 560 671 053 513 3

SCC 14 (Cases of 12): 1 560 671 053 511 9

