



CARM TOURIGA NACIONAL 2023

GRAPES

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

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 wine is vinified in our Winery at Quinta das Marvalhas, in Almendra, on 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 2023

APPELLATION: DOC Douro

LOT: CARMTN23 (100% Touriga Nacional)

VINEYARDS: CARM old vineyards in the Douro Superior

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

ALCOHOL: 14.0%

TOTAL ACIDITY: 6.0 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.40 g/Lt (acetic acid)

pH: 3.46

FREE SO₂: 18 mg/Lt

TOTAL SO₂: 80 mg/Lt

RESIDUAL SUGAR: 0.69 g/dm³

BOTTLING: FEB 2026

EAN: 560 671 080 014 2

SCC 14 (Cases of 6): 3 560 671 080 014 3