



CARM RESERVA Red

GRAPES

Wines are made from grapes of the varieties Tinta Roriz, Touriga Franca and Touriga Nacional, all produced in our vineyards. The three varieties bring together the firm tannins of Tinta Roriz, the rock rose notes and soft tannins of Touriga Franca and the aromas of black fruits and berries and very marked fresh floral notes of Touriga Nacional.

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 black cherries balanced with seductive hints of licorice. Subtle notes of wood make the aroma more complex. In the mouth, the wine is fabulously concentrated, hot, showing firm tannins and a smooth texture as well as a very persistent finish that strongly displays the intensity of the wines of the Douro Superior. This wine pairs with meats, cheeses and, in general, Mediterranean cuisine.

REVIEWS/AWARDS



TECHNICAL NOTES

APPELLATION

DOC Douro

LOT

CARMRT 2017 (50% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz and 5% Tinta Francisca)

VINEYARDS

CARM vineyards in the Douro Superior

WINE AGING

18 months in extra fine grain oak barrels (70% French oak (225L) and 30% American (500L))

ALCOHOL: 14.50%

TOTAL ACIDITY: 5.80 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.40 g/Lt (acetic acid)

PH: 3.49

FREE SO₂: 30 mg/Lt

TOTAL SO₂: 100 mg/Lt

RESIDUAL SUGAR: 2.3 g/Lt