



CARM GRANDE RESERVA 2017

GRAPES

We selected grapes of the varieties Tinta Roriz, Touriga Franca and Touriga Nacional, all produced in CARM vineyards. The use of three varieties brings 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 the very marked fresh floral notes of Touriga Nacional.

HARVEST

In 2017, there was a lack of rain and an intense heat (warmest year in the last 86) felt throughout the year, especially at the time of grape maturation. This challenged us to adopt a very demanding method of viticulture management to avoid “hydric stress”.

Among the various viticulture techniques adapted to the weather conditions in the Douro Superior, the most relevant are the protection of the grape bunches by vegetation and a severe control of phenolic maturation to maximize the aromatic profile.

VINIFICATION

Grapes were vinified in our winery at 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. The grapes are then vinified with total de-stemming, soft crushing and thermal shock followed by a period of cold pre-fermentative maceration in the wine press for about 12 to 24 hours. The must is transferred to broad and low fermentation tanks, where the wines ferment for about 10 days at temperatures between 24 and 26° C. Malolactic fermentation occurred naturally and is finished in late December. Part of the fermentation process was made in oak barrels.

TASTING NOTES

This wine's nose is very fresh and intense, with notes of wild black fruits and black cherries balanced with seductive hints of licorice. The aromas are made more complex due to subtle notes of vanilla from the wood. In the mouth, the wine is fabulously concentrated and has firm tannins and a smooth texture. The very persistent finish strongly displays the intensity of the wines of the Douro Superior.

This wine matches with meats, cheeses and Mediterranean cuisine.

REVIEWS/AWARDS WE RP/WA



TECHNICAL NOTES

HARVEST: 2017

APPELLATION: DOC DOURO

LOT: CARM GRT 2017 (85% Touriga Nacional, 10% Touriga Franca and 5% Tinta Roriz)

VINEYARDS:

CARM vineyards in the Douro Superior

WINE AGING: 12 Months in new extra-fine grain French oak barrels

ALCOHOL: 15.00 %

TOTAL ACIDITY: 5.40 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.40 g/Lt (acetic acid)

PH: 3.51

FREE SO₂: 22 mg/Lt

TOTAL SO₂: 88 mg/Lt

RESIDUAL SUGAR: 0.9 g/Lt

BOTTLING: July 2020

EAN: 560 671 054 211 0

SCC 14 (Cases of 3):

SCC 14 (Cases of 6) :156 067 105 421 17