



2017 CARM CM



Rating	Drink Date	Region	Maturity	Sweetness
96	2023 - 2045	Douro	Young	Dry
Type	Variety	Reviewed by	Issue Date	Source
Table	Proprietary Blend	Mark Squires	Jul 1 2020	Issue 249 End of June 2020, The Wine Advocate

Tasting Notes

The 2017 CM was aged for 24 months in new French oak and comes in at 14.5% alcohol. This is a field blend but predominantly Touriga Nacional, from parcels of old vines primarily in Quinta da Urze (Parcel of Pombal at 650 meters in altitude, right at the border of Douro and Beira Interior), with some grapes sourced from Quinta do Côa (at 220 meters). Only produced in selected years, this is just the fifth offering of this upper-level wine. They've generally been excellent. This might be the best yet. In turn, if it develops as I hope it will, that would make it the best red I've seen from CARM. On opening, this is sumptuous in aromatics, some of which admittedly come from the new wood. That said, it handles the wood shockingly well considering how long it was in wood. The mid-palate has gorgeous, old-school finesse. It seems very refined and sophisticated and without a hint of jamminess. The structure seems quite brilliant too, the tannins supporting the fruit and gripping the palate. There's a big finish, with pop and power. This has some similarities in style to the Touriga Nacional this issue, but this adds a little more complexity (although that is mostly a projection) and it's a bit sexier, a little less angular. (The monovarietal Touriga, if you're wondering, also comes from different terroir—Quinta das Verdelhas—while Quinta da Urze is CARM's oldest parcel.) This precise and beautifully constructed Tinto is potentially a big winner. Needless to say, it is tight, closed and not showing much of anything today. Be prepared to cellar it for a few years, maybe more if you want something closer to peak. It should improve steadily over the next decade or so. Then, it will continue holding well for some indefinite time thereafter. We'll start here on the drinking window and see how it comes together. It's worth noting that it was a lot better after six hours than it was on first pour. It has some things to prove in the cellar, but I feel compelled to lean up on this right now, even if it is mostly about potential today.