



CARM GOUVEIO 2021

GRAPES

We selected grapes of Gouveio variety, grown in old CARM vineyards in the Douro Superior.

Grapes were then vinified on our Winery, at Quinta das Marvalhas, in Almendra, on the heart of Douro Superior.

HARVEST

2021 was a soft year in terms of weather, with some unusual rain in July and September but without peaks of high temperatures during the Summer. This allowed for slow and long maturations, originating elegant and well balanced wines.

It was a very good year both in terms of production and quality.

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 prefermentative 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

Very fresh, complex and vibrantly alive. Citrus fruit, with some peach notes, white flours and some minerality, typical from the terroir, in harmony with the light oak hints. The long “battonage” assures its volume in the mouth. The final is long, fresh and mineral. Goes well with fish dishes, seafood, pasta or white meats. Serve fresh, at 12-14°C.

TECHNICAL NOTES

HARVEST: 2021

APPELLATION: DO DOURO

LOT: GOUV21 (100% Gouveio)

VINEYARDS: CARM old vineyards in the Douro Superior

WINE AGING: 6 Months in French oak barrels (225L)

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.80 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.30 g/Lt (acetic acid)

PH: 3.33

FREE SO₂: 21 mg/Lt

TOTAL SO₂: 105 mg/Lt

RESIDUAL SUGAR: < 0.6 g/Lt

BOTTLING: SEP 2022

EAN: 560 671 080 017 3

SCC 14 (Caixas de 6): 1 560 671 080 017 0