



CARM MARIA DE LOURDES White 2021

GRAPES

The grapes were grown in very old vineyards in the Douro Superior and include the varieties Códega do Larinho, Rabigato and Viosinho.

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 wines were vinified in the cellars of our Quinta das Marvalhas in Almendra, in the heart of the Douro Superior. Our winery is equipped with the latest technology and enables complete temperature control, essential for our region of extreme climates.

After grapes arrive at the winery, we eliminate clusters which are not in perfect condition and follow with total de-stemming, smooth crushing and skin maceration for about 12 hours. After this period in inert atmosphere, pressing takes place in a pneumatic press. The wines are clarified for 24 to 48 hours, depending on the variety and state of ripeness of the grapes. Vinification in hyper-reduction at low temperature.

TASTING NOTES

This harvest produced a very fresh and complex wine with citrus fruit and grapefruit notes in harmony with slight floral nuances and strong mineral notes characteristic of the terroir. This wine shows an exceptional volume arising from a long “battonage” period and a unique fresh and mineral finish. It is an ideal accompaniment for all kinds of fish, shellfish, white meat and vegetables.

Serve slightly chilled between 10-12°C.

REVIEWS/AWARDS

TECHNICAL NOTES

HARVEST: 2021

APPELLATION: DOC DOURO

LOT: CARM MLB2021 (Códega do Larinho, Rabigato and Viosinho)

VINEYARDS: Quinta do Côa and Quinta da Urze

WINE AGING: Stainless steel & 8 Months in French barrels

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.90 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.30 g/Lt (acetic acid)

PH: 3.34

FREE SO₂: 20 mg/Lt

TOTAL SO₂: 107 mg/Lt

RESIDUAL SUGAR: 0.75 g/Lt

BOTTLING: OUT 2022

EAN: 560 671 055 711 4

SCC 14 (Cases of 3): 156 067 105 571 35

SCC 14 (Cases of 6): 156 067 105 571 28

SCC 14 (Cases of 12): 156 067 105 572 10