



CARM TOURIGA NACIONAL 2018

GRAPES

We selected grapes of the Touriga Nacional variety, grown in very old CARM vineyards in the Douro Superior.

HARVEST

In 2018 we had a cold and dry Winter, followed by an unusual rainy Spring, which lasted till mid July; Summer was extremely hot and dry, with some peaks of high temperatures. These conditions led to long lasting maturations, which benefited the more precocious grapes. Diary control of maturation on the vineyards was essential to get aromatic wines with balanced acidity.

It was a very promising harvest.

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 berries, and the very marked fresh floral notes typical of Touriga Nacional.

In the mouth, the wine is concentrated, hot, showing elegant but firm tannins. It has a very persistent finish, traditional from the Douro Superior.

This wine pairs well with roasted meats and cheeses.

REVIEWS/AWARDS RP/WA



TECHNICAL NOTES

HARVEST 2018

APPELLATION: DOC Douro

LOT: CARM TNT2018 (100% Touriga Nacional)

VINEYARDS: CARM old vineyards in the Douro Superior

WINE AGING: 12 Months in extra fine grain French oak barrels (225L)

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.70 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.50 g/Lt (acetic acid)

PH: 3.43

FREE SO2: 17 mg/Lt

TOTAL SO2: 97 mg/Lt

RESIDUAL SUGAR: 0.6 g/Lt

BOTTLING: JUNE 2021

EAN: 560 671 080 014 2

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