



## CARM

### 2022 杜羅河典藏白酒款

(Códega do Larinho, Rabigato, Viosinho | Douro)

#### 葡萄

CARM Reserva由杜羅上游非常古老的葡萄園中的Códega do Larinho、Rabigato和Viosinho品種葡萄釀造而成。

#### 收穫

2022年是有史以來最熱和最乾燥的年份之一。經歷了降雨量偏低的冬季後，春季氣溫非常高，夏季則更加炎熱。這些因素導致產量下降和成熟不均，迫使我們在收穫時非常謹慎，並在酒莊內進行精細的工作。

#### 釀造

這些酒在我們位於杜羅上游心臟地帶的Almendra的Marvalhas酒莊進行釀造。酒莊配備了最新技術，能夠對溫度進行全面控制，這對於我們這個極端氣候的地區至關重要。

在葡萄到達酒莊後，我們會剔除狀況不佳的果串，然後進行完全去梗、輕柔壓碎和約12小時的果皮浸提。在這段時間內，使用惰性氣體進行處理，隨後使用氣壓壓榨機進行壓榨。根據葡萄的品種和成熟狀態，酒液澄清的時間為24至48小時。釀造過程採用低溫的超還原技術。

#### 品鑑筆記

這次收穫產生了非常新鮮且複雜的酒款，帶有柑橘水果和葡萄柚的香氣，與輕微的花香和強烈的礦物質特徵和諧共存。橡木陳釀為酒增添了極大的複雜性和烘烤香草的味道。酒的清新感和口感令人驚喜，擁有非常悠長的新鮮礦物質尾韻。這款酒非常適合搭配各類魚類、貝類、白肉和蔬菜。建議稍微冷藏，飲用溫度在11.5至12.5°C之間。

#### 評價/獎項

RP | WA、WE

#### 技術筆記

收穫年份：2022

產區：DOC杜羅

批次：CARM/RB22 (Códega de Larinho、Rabigato和Viosinho)

葡萄園：杜羅上游的古老葡萄園

酒的陳釀：50%在不銹鋼中，50%在超細顆粒的法國橡木桶中，與酒渣共陳釀8個月

酒精度：13.0%

禁止酒駕



酒後不開車 安全有保障



## CARM 2022 RESERVA WHITE

### GRAPES

CARM Reserva is made from grapes grown in very old vineyards of the Douro Superior from the grape varieties Còdega do Larinho, Rabigato and Viosinho.

### HARVEST

2022 was one of the hottest and dry years ever. After a Winter with low rainfall, in Spring there were very high temperatures and the Summer was very hot. These caused a decrease in production yields and erratic maturations, which led to a very careful harvest and accurate work at the Winery.

### VINIFICATION

The wines were vinified at our Winery at Quinta das Marvalhas in Almendra, in the heart of the 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 and follow with total destemming, 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 in harmony with slight floral nuances and strong mineral notes characteristic of the "terroirs". Barrel aging gives the wine great complexity and toasty, vanilla notes. The freshness and mouthfeel are surprising, and the wine has a very long, fresh, mineral finish. This wine is an ideal accompaniment for all kinds of fish, shellfish, white meat and vegetables. Serve slightly chilled between 11,5 and 12,5°C.

## REVIEWS/AWARDS

RP|WA  
WE

### TECHNICAL NOTES

HARVEST 2022

APPELLATION: DOC DOURO

LOT: CARM/RB22 (Còdega de Larinho, Rabigato and Viosinho)

VINEYARDS: Old vineyards in the Douro Superior

WINE AGING: 50% Stainless steel and 50% in extra fine grain, French oak barrels on fine lees for 8 Months.

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.60 g/L (tartaric acid)

VOLATILE ACIDITY: 0.30 g/L (acetic acid)

PH: 3.23

Free SO<sub>2</sub>: 17 mg/Lt

SO<sub>2</sub> Total: 91 mg/Lt

RESIDUAL SUGAR: <0,6 g/dm<sup>3</sup>

BOTTLING: April 2023

禁止酒駕  酒後不開車 安全有保障