

## CARM

2017 杜羅河主教莊園珍藏款(Touriga Nacional, Touriga Franca, Tinta Roriz | Douro)

GRANDE RESERVA RED 2017

### 葡萄

我們選擇了Tinta Roriz、Touriga Franca和Touriga Nacional三種葡萄品種，主要來自BISPADO酒莊。這三種品種的結合，融合了Tinta Roriz的堅韌單寧、Touriga Franca的岩玫瑰香氣和柔和單寧，以及Touriga Nacional的黑色水果和漿果香氣，還有明顯的新鮮花香。

### 收穫

2017年降雨不足，全年高溫(是過去86年中最熱的一年)，尤其在葡萄成熟期時尤為明顯。這迫使我们採取非常嚴格的葡萄栽培管理方法，以避免“水分壓力”。在適應杜羅上游氣候條件的各種葡萄栽培技術中，最重要的包括用植被保護葡萄串和嚴格控制酚類成熟，以最大化芳香特徵。

### 釀造

葡萄在我們位於杜羅上游心臟地帶Almendra的Marvalhas酒莊進行釀造，該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。葡萄經過完全去梗、輕柔壓碎和熱沖擊後，進行約12到24小時的冷浸提取。酒漿被轉移到寬而低的發酵罐中，在24-26°C的溫度下發酵約10天。malo乳酸發酵自然發生，並在12月底完成。部分發酵過程是在橡木桶中進行的。

### 品鑑筆記

這款酒的香氣非常新鮮且濃烈，帶有野生黑色水果和黑櫻桃的香氣，並伴隨著誘人的甘草味。微妙的橡木氣息使酒更加複雜。口感上，酒體濃郁而熱烈，展現出堅韌的單寧和光滑的質地，尾韻持久，強烈體現了杜羅上游酒款的濃烈特性。這款酒適合搭配肉類、乳酪以及大多數地中海菜餚。

### 技術筆記

年份：2017  
產區：DOC杜羅  
批次：VBGRT17 (75% Touriga Nacional, 15% Touriga Franca, 10% Tinta Roriz)

葡萄園：杜羅上游的Quinta do Bispado  
陳釀：在法國和美國橡木桶中陳釀12個月

酒精度：15.0%



*Família Roboredo Madeira*

CARM

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# 2017 VINHA DO BISPADO { GRANDE RESERVA RED 2017

## GRAPES

We selected grapes of the varieties Tinta Roriz, Touriga Franca and Touriga Nacional, all produced mainly in the BISPADO Estate. The use of three varieties brings together the firm tannins of Tinta Roriz, the rock rose notes and soft tannins of Touriga Franca and the aromas of black fruits and berries together with the very marked fresh floral notes of Touriga Nacional.

## HARVEST

In 2017, there was a lack of rain and an intense heat (warmest year in the last 86) felt throughout the year, especially at the time of grape maturation. This challenged us to adopt a very demanding method of viticulture management to avoid "water stress". Among the various viticulture techniques adapted to the weather conditions in the Douro Superior, the most relevant are the protection of the grape bunches by vegetation and a severe control of phenolic maturation to maximize the aromatic profile.

## VINIFICATION

Grapes were vinified in our Winery at Quinta das Marvalhas, Almendra, the heart of Douro Superior, which 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. Grapes are then vinified with total destemming, soft crushing and thermal shock, followed by a period of cold prefermentative maceration in the wine press for about 12 to 24h. The must is transferred to broad and low fermentation tanks, where the wines ferment for about 10 days at temperatures between 24-26°C. Malolactic fermentation occurred naturally and is finished in late December. Part of the fermentation process was made in oak barrels.

## TASTING NOTES

On the nose is very fresh and intense with notes of wild black fruits and black cherries balanced with seductive hints of licorice. It is also very complex due to subtle notes of oak. In the mouth, the wine is fabulously concentrated, hot, showing firm tannins and a smooth texture, as well as a very persistent finish, showing the intensity of the wines from the Douro Superior. It pairs with meats, cheeses and most Mediterranean food.

## TECHNICAL NOTES

VINTAGE: 2017

DENOMINATION: DOC DOURO

LOT: VBGRT17 (75% Touriga Nacional, 15% Touriga Franca and 10% Tinta Roriz)

VINEYARDS: Quinta do Bispado, in Douro Superior

AGEING: 12 Months in French and American barrels

ALCOHOL: 15.0%

TOTAL ACIDITY: 5.30 g/L (tartaric acid)

VOLATILE ACIDITY: 0.40 g/L (acetic acid)

pH: 3.51

SO2 Free: 22 mg/L

Total SO2: 86 mg/L

RESIDUAL SUGAR: 1.0 g/l

BOTTLING DATE: Aug 2021



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