



## CARM

2021 杜羅河典藏紅酒款(Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Francisca | Douro)

### 葡萄

這款酒由Tinta Roriz、Touriga Franca和Touriga Nacional三種葡萄品種釀造，均產自我們的葡萄園。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

2021年的氣候較為柔和，七月和九月出現了一些異常降雨，但夏季並未出現高溫峰值。這使得葡萄能夠慢慢成熟，產生了優雅且均衡的酒款，無論在產量還是品質上都非常出色。

### 釀造

這款酒在我們位於杜羅上游心臟地帶的Almendra的Marvalhas酒莊進行釀造。

我們的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。經過完全去梗後，葡萄輕柔壓碎，並經過熱沖擊，接著進行約12到24小時的冷浸提取。酒漿被轉移到寬而低的不銹鋼發酵罐中，在22°C下進行為期8天的浸提發酵。

### 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。微妙的木質氣息使香氣更加複雜。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、乳酪以及一般的地中海菜餚。建議飲用溫度為15-16°C。

**評價/獎項**  
**WE、RP/WA**

### 技術筆記

收穫年份：2021  
產區：DOC杜羅

批次：CARMRT 2021 (50% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz, 5% Tinta Francisca)

葡萄園：杜羅上游的CARM葡萄園

酒的陳釀：在超細顆粒的橡木桶中陳釀18個月 (70%法國橡木 (225L), 30%美國橡木 (500L))

酒精度：14.0%

禁止酒駕  酒後不開車 安全有保障



## CARM 2021 RESERVA RED

### GRAPES

Wines are made from grapes of the varieties Tinta Roriz, Touriga Franca and Touriga Nacional, all produced in our vineyards. The three varieties bring 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 and very marked fresh floral notes of Touriga Nacional.

### 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 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 black cherries balanced with seductive hints of licorice. Subtle notes of wood make the aroma more complex. In the mouth, the wine is fabulously concentrated, hot, showing firm tannins and a smooth texture as well as a very persistent finish that strongly displays the intensity of the wines of the Douro Superior.

This wine pairs with meats, cheeses and, in general, Mediterranean cuisine.

Serve at 15-16°C.

## REVIEWS/AWARDS WE RP/WA

### TECHNICAL NOTES

HARVEST: 2021

APPELLATION: DOC Douro

LOT: CARMRT 2021 (50% Touriga Nacional, 25% Touriga Franca, 20% Tinta Roriz and 5% Tinta Francisca)

### VINEYARDS:

CARM vineyards in the Douro Superior

### WINE AGING:

18 months in extra fine grain oak barrels (70% French oak (225L) and 30% American (500L))

ALCOHOL: 14.0%

TOTAL ACIDITY: 5.50 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.40 g/Lt (acetic acid)

PH: 3.50

FREE SO<sub>2</sub>: 21 mg/Lt

TOTAL SO<sub>2</sub>: 80 mg/Lt

RESIDUAL SUGAR: <0.9 g/dm<sup>3</sup>

BOTTLING: June 2023

禁止酒駕  酒後不開車 安全有保障