



## CARM

### 2021 杜羅河經典款(Touriga Nacional, Tinta Roriz, Touriga Franca | Douro)

#### 葡萄

我們選擇了Tinta Roriz、Touriga Franca和Touriga Nacional三種葡萄品種，均產自我們的酒莊，以創造一款均衡的酒。這款酒融合了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，還有強烈的新鮮花香。

#### 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

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

酒體新鮮而優雅，香氣中有漿果和黑櫻桃的味道，並伴隨著誘人的甘草味。香氣由微妙的木質氣息增強。口感強烈，展現出堅韌的單寧，並有著光滑且持久的尾韻。這款酒非常適合搭配肉類、乳酪以及大多數地中海菜餚。建議飲用溫度在15到16°C之間。

#### 技術筆記

收穫年份：2021  
產區：杜羅 (DO DOURO)

批次：CVT2021 (40% Touriga Nacional, 30% Tinta Roriz, 30% Touriga Franca)

葡萄園：杜羅上游的CARM葡萄園

酒的陳釀：8個月，50%在不銹鋼中，50%在美國和法國橡木桶中

酒精度：14.0%

禁止酒駕



酒後不開車 安全有保障



## CARM 2021 RED

### GRAPES

We selected grapes of the Tinta Roriz, Touriga Franca and Touriga Nacional varieties, all produced on our Estate farms, to create a balanced wine with the firm tannins of Tinta Roriz, the rock rose notes, the soft tannins of Touriga Franca, and the aromas of black fruits and berries and the strong 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 CARM's Winery, at Quinta das Marvalhas in Almendra, the heart of Douro Superior.

The 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 destemming, the grapes are crushed softly and passed through a thermal shock, followed by a period of cold prefermentative maceration for about 12 to 24 hours. The must is transferred to broad and low fermentation stainless steel vats, where the maceration occurs for eight days at 22°C.

### TASTING NOTES

Fresh and elegant, in the nose has notes of berries and black cherries balanced with alluring hints of licorice. The aroma is enhanced by subtle notes of wood. The palate is intense, showing firm tannins with a smooth and very persistent final texture.

This wine matches with meats, cheeses and most Mediterranean cuisine.

Serve between 15 and 16 ° C.

### TECHNICAL NOTES

HARVEST: 2021

APPELLATION: DOC DOURO

LOT: CVT2021 (40% Touriga Nacional, 30% Tinta Roriz and 30% Touriga Franca)

VINEYARDS: CARM vineyards in the Douro Superior

WINE AGING: 8 Months, 50% Stainless steel and 50% in American and French barrels.

ALCOHOL: 14.0%

TOTAL ACIDITY: 5.40 g/L (tartaric acid)

VOLATILE ACIDITY: 0.40 g/L (acetic acid)

PH: 3.62

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

TOTAL SO<sub>2</sub>: 54 mg/Lt

RESIDUAL SUGAR: 1.94 g/Lt

BOTTLING: September 2022

禁止酒駕  酒後不開車 安全有保障