



CARM

2022 杜羅河格德約款(Gouveio | Douro)

葡萄

我們選擇了來自杜羅上游老牌CARM葡萄園的Gouveio品種葡萄。然後，這些葡萄在我們位於杜羅上游心臟地帶Almendra的Marvalhas酒莊進行了釀造。

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，夏季則更是炎熱。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

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

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，葡萄輕輕壓碎，然後進行熱沖擊，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

酒體非常新鮮、複雜且生機勃勃。帶有柑橘水果的風味，伴隨一些桃子香氣、白花和典型於此土壤的礦物質感，與淡淡的橡木味和諧共存。長時間的攪拌增強了酒液在口中的豐滿感。酒的尾韻悠長、新鮮且礦物質感十足。非常適合搭配魚類菜餚、海鮮、義大利麵或白肉。建議冷藏，飲用溫度為12-14°C。

技術筆記

收穫年份：2022
產區：杜羅 (DO DOURO)

批次：GOUV22 (100% Gouveio)

葡萄園：杜羅上游的CARM老葡萄園

酒的陳釀：在法國橡木桶 (300L) 中陳釀8個月，70%為舊桶，30%為新桶。

酒精度：13.0%

禁止酒駕  酒後不開車 安全有保障



CARM 2022 GOUVEIO

GRAPES

We selected grapes of Gouveio variety, grown in old CARM vineyards in the Douro Superior.

Grapes were then vinified on our Winery, at Quinta das Marvalhas, in Almendra, on the heart of Douro Superior.

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 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 prefermentative 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

Very fresh, complex and vibrantly alive. Citrus fruit, with some peach notes, white flours and some minerality, typical from the terroir, in harmony with the light oak hints. The long “battonage” assures its volume in the mouth. The final is long, fresh and mineral. Goes well with fish dishes, seafood, pasta or white meats. Serve fresh, at 12-14°C.

TECHNICAL NOTES

HARVEST: 2022

APPELLATION: DO DOURO

LOT: GOUV22 (100% Gouveio)

VINEYARDS: CARM old vineyards in the Douro Superior

WINE AGING: 8 Months in French oak barrels (300L), 70% used and 30% new.

ALCOHOL: 13.0%

TOTAL ACIDITY: 5.60 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.40 g/Lt (acetic acid)

PH: 3.31

FREE SO₂: 20 mg/Lt

TOTAL SO₂: 104 mg/Lt

RESIDUAL SUGAR: 0.7 g/dm³

BOTTLING: OCTOBER 2023

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