



CARM

2021 杜羅河珍藏款(Touriga Nacional,
Touriga Franca,Tinta Roriz | Douro)

葡萄

我們選擇了Tinta Roriz、Touriga Franca和Touriga Nacional三種葡萄品種，均產自CARM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。這是一個在產量和品質上都非常好的年份。

釀造

葡萄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。然後，葡萄經過完全去梗、輕柔壓碎和熱沖擊，接著在壓榨機中進行約12到24小時的冷浸提取。酒漿被轉移到寬而低的發酵罐中，酒在24到26°C的溫度下發酵約10天。蘋果酸乳酸發酵自然進行，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

酒體非常新鮮，香氣濃郁，帶有野生黑色水果和黑櫻桃的香氣，並與誘人的甘草味道相平衡。橡木帶來的微妙香草氣息增添了更多的複雜性。這款酒濃郁集中的口感，擁有堅韌的單寧和光滑的質地。尾韻非常持久，強烈展現了杜羅上游酒款的濃烈特性。

這款酒適合搭配肉類、乳酪和地中海菜餚。

評價/獎項
WE、RP/WA

技術筆記

收穫年份：2021
產區：DOC杜羅

批次：CARM GRT 2021 (85%
Touriga Nacional，10% Touriga
Franca，5% Tinta Roriz)

葡萄園：杜羅上游的CARM葡萄園

酒的陳釀：在全新的法國橡木桶中
陳釀12個月

酒精度：14.5%

禁止酒駕



酒後不開車 安全有保障



CARM 2021 GRANDE RESERVA RED

GRAPES

We selected grapes of the varieties Tinta Roriz, Touriga Franca and Touriga Nacional, all produced in CARM vineyards. 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 and the 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

Grapes were vinified in our winery at 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. The grapes are then vinified with total de-stemming, soft crushing and thermal shock followed by a period of cold pre-fermentative maceration in the wine press for about 12 to 24 hours. The must is transferred to broad and low fermentation tanks, where the wines ferment for about 10 days at temperatures between 24 and 26° C. Malolactic fermentation occurred naturally and is finished in late December. Part of the fermentation process was made in oak barrels.

TASTING NOTES

Very fresh and intense aroma, with notes of wild black fruits and black cherries balanced with seductive hints of licorice. More complexity due to subtle notes of vanilla from the oak. The wine is fabulously concentrated and has firm tannins and a smooth texture. The very persistent finish strongly displays the intensity of the wines of the Douro Superior.

This wine matches with meats, cheeses and Mediterranean cuisine.

REVIEWS/AWARDS WE RP/WA

TECHNICAL NOTES

HARVEST: 2021

APPELLATION: DOC DOURO

LOT: CARM GRT 2021 (85% Touriga Nacional, 10% Touriga Franca and 5% Tinta Roriz)

VINEYARDS:

CARM vineyards in the Douro Superior

WINE AGING: 12 Months in new extra-fine grain French oak barrels

ALCOHOL: 14.5%

TOTAL ACIDITY: 5.50 g/Lt (tartaric acid)

VOLATILE ACIDITY: 0.50 g/Lt (acetic acid)

PH: 3.55

FREE SO₂: 16 mg/Lt

TOTAL SO₂: 83 mg/Lt

RESIDUAL SUGAR: 0.96 g/dm³

BOTTLING: October 2023

禁止酒駕  酒後不開車 安全有保障