



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

禁止酒駕



酒後不開車 安全有保障