



CARM branco 2020

The olive oil of the Madeira family was our first discovery in Portugal and by following the trace of the oil, we came into contact with the wines. In 2000, production was still very modest, but since the construction of a new cellar in 2007, CARM wines have acquired a new dynamism. CARM, which in Portugal has been known for years for the best olive oil in the country, is now also a real reference for wine. It is a very fresh wine with notes of citrus fruit, slight floral nuances and strong mineral notes. The palate is surprising for this type of wine, with a fresh and long finish.

Producer	CARM
Region	Douro
Volume	75.0 cl.
Grape Variety	malvasia, gouveio, codega, rabigato
Drinking window	2021-2024
Alc.	13.0%
Vinificatie	The wine is vinified in the cellar of our Quinta das Marvalhas in Almendra, in the heart of the Douro Superior with complete temperature control. Total destemming, gentle crushing, 12 hours skin maceration. After a period in an inert atmosphere, pressing takes place in a pneumatic press. The wines are clarified for 24 to 48 hours, depending on the variety and state of ripeness of the grapes.
Rijping	in stainless steel

10.99 €