



## CARM Reserva tinto 2019

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. Filipe Madeira inherited the energy genes from his father Celso. It is surprising that over the last 20 years they have allowed the family business to grow exponentially and achieve international recognition for the quality of their wines and olive oil. CARM reserve is not the most expensive but for us it has always been the most emblematic wine of the family. The Tinta Roriz expresses itself with firm tannins, the Touriga Franca gives the wine cistus notes and soft tannins, finally, the Touriga Nacional gives aromas of black fruits and berries as well as fresh floral notes. The nose is very fresh and intense with notes of wild black fruits and black cherries balanced with seductive hints of licorice. Subtle notes of wood make the aroma more complex. In the mouth, the wine is fabulously concentrated, hot, showing firm tannins and a smooth texture as well as a very persistent finish that strongly displays the intensity of the wines of the Douro Superior.

Producer	CARM
Region	Douro
Volume	75.0 cl.
Grape Variety	Touriga Nacional, Tinta Roriz, Touriga Franca
Drinking window	2022-2027
Alc.	14.0%



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Almendra, in the heart of the Douro Superior. Complete temperature control, after a total de-stemming, the grapes are gently crushed and undergo a thermal shock, followed by a period of cold pre-fermentation maceration of approximately 12 to 24 hours. The must is transferred to stainless steel tanks, where maceration takes place for 8 days at 22°C.

Rijping

Elevage de 18 mois en fûts de chêne (70% chêne français (225L) et 30% chêne américain (500L)).

18.27 €