



CARM 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 citrus notes and soft tannins, finally, the Touriga Nacional gives aromas of black fruits and berries as well as fresh floral notes. Fresh and elegant, in the nose has notes of berries and black cherries balanced with alluring hints of licorice. The aroma is enhanced by subtle notes of wood. The palate is intense, showing firm tannins with a smooth and very persistent final texture.

Producer	CARM
Region	Douro
Volume	75.0 cl.
Grape Variety	touriga nacional, tinta roriz, touriga franca, tinta barroca
Drinking window	2022-2026
Alc.	14.0%
Vinificatie	in inox tanks
Rijping	beperkte tijd op vat om maximaal behoud van de fruitcharme te garanderen

13.19 €