



Vinha do Bispado tinto 2021

Quinta do Bispado is located at the foot of the Calabrese Mountains in the municipality with the same name as the mountains. 7 hectares are dedicated to the cultivation of vines, they were planted in the mid-1980s. The traditional Douro grape varieties are grown on south and east facing schists at altitudes of 125 and 170 metres. 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. Aromatic notes of violets and black fruits on the nose. On the palate, black fruits, touches of sweet spices, cocoa, coffee. Nice tannic nervousness on the finish. 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.

Producer	CARM
Region	Douro
Volume	75.0 cl.
Grape Variety	40% touriga nacional, 30% tinta roriz, 30% touriga franca
Drinking window	2025-2026
Alc.	13.0%
Vinificatie	Total temperature control, total destemming, gentle crushing and thermal shock, followed by a period of cold pre-fermentation maceration in lagare for about 12 to 24 hours, after which the must is transferred to large vats for maceration for 8 days at 22°C.
Rijping	40% in French oak barrels for 8 months and the rest in stainless steel tanks.



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