



CARMIM 

Garrafeira dos Sócios Red

CLIMATE:

Mediterranean climate, with a very hot, dry summer. Cold winters with heavy rainy spells (600mm/yr.). Temperatures range widely in the summer, and the sun shines for more than 3,000 hours a year.

SOIL:

Largely derived from volcanic rock, mostly quartz-bearing diorite, some layers of schist derivatives and a small deposit of soils derived from a rana-type formation.

GRAPE VARIETIES:

Aragonês, Trincadeira and Castelão.

VITICULTURE:

Grapes hand-picked by our growers are unloaded and immediately de-stemmed and crushed. Extracting enzymes are added immediately. The addition of choice yeast initiates fermentation at controlled temperatures (28°C). In order to enhance colour and tannins, the maceration, or fermentation of grapes and skins, occurs during this period through a cyclical upward pumping of the must from the bottom of the vats. This process lasts close to eight (8) days. After this alcoholic fermentation, there follows a stage of malolactic "fermentation" essential to the stabilization and mellowing of our wines. The wine then ages for a year. During this time, it is subjected to regular sampling, with the best batches being duly identified and set aside. Two special batches derive from this process, with the best going to the "Special Reserve" and the other, the "Reserve". The "Special Reserve" ages for from eight months to one year (depending on the sampling) in casks made of domestic and French oak. After aging, the wine is bottled and laid down for at least a year. Only then is it released onto the market.

ORGANOLEPTIC TEST:

Crystal-clear, ruby-coloured wine, with a nose evoking spices, raisins, roasted coconut and vanilla, full-bodied, with mild tannins. A lingering finish confirms those flavours filling the nose. Notable for the elegance and harmony that accompany the robustness inherent to a great wine.

CELLARING AND CONSUMPTION:

Bottles should be cellared on their sides, with the wine in contact with the cork in a cool, dry place (around 12°C). This wine may be drunk at once, or, if preferred, laid down for four to six years. A fine accompaniment to game, grilled or roasted meats and aged cheeses. Should be drunk at a temperature of 18°C.