

SOCALCOS DA
Carrís

SOCALCOS DA CARRÍS

WINE FOR THE SENSES





GRUPO CARRÍS

With over a decade of experience in the tourism industry, Grupo Carrís' sense of commitment, loyalty, dedication to service and passion is embodied by 6 separate business entities. Carrís Hoteles, Bluesock Hostels, Benvido Albergues, Carrís Eventos and Fundación Jacobea are

all well-recognised prestigious businesses with promising futures within the sector. Now added to that list is Socialcos da Carrís and a commitment to the winemaking business.



WHO WE ARE

Grupo Carris has blended together the care, dedication, and attention to detail that defines the brand and created Socalcos da Carris. One step further in the quest to providing clients with the complete experience at each and every one of our destinations. For us, entering the world of wines was a natural step. Because at Socalcos da Carris we understand wine as a living being, one that

requires special care from the vineyard until it reaches your glass. The care and attention that form part of our group's DNA.

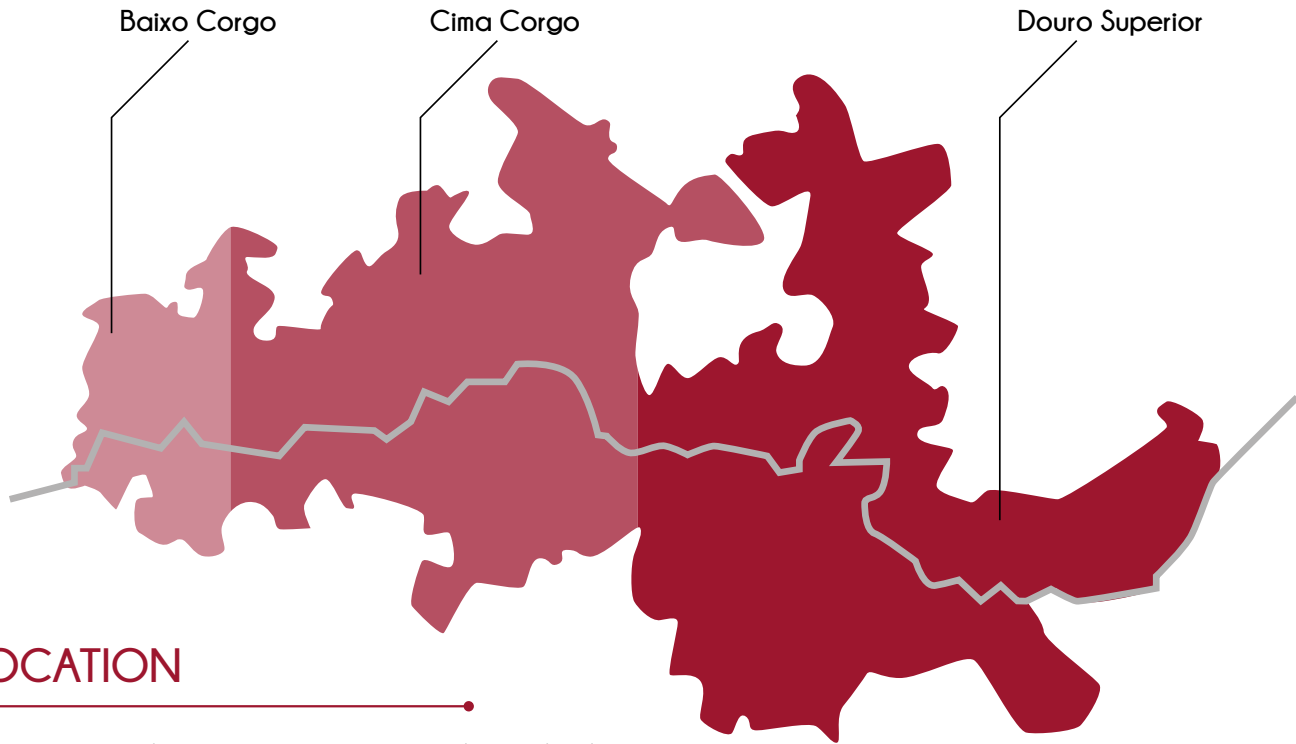
With Socalcos da Carris we have attempted to bottle up the best version of ourselves, dedicating our own senses to evoking unique sensations with every sip.

SOCALCOS DA CARRÍS

Focusing all our senses on paying attention to every last detail, we have created wines designed to arouse an array of sensations. Feel, hear, smell, see, and taste every nuance of flavour, because in them you will note the love and care that we put into each step of the process.

Douro wines to savour leisurely, awakening each of your senses one by one. Every bottle contains traces of the dedication that is the essence of our brand.





LOCATION

The grapes used to create our wines are cultivated in the vineyards of Balsa do Douro, in the Tabuaço district. This region is the heart of tourism in the Douro area, declared a World Heritage Site by UNESCO.



D.O.C DOURO

Cultivated in Desejosa, part of the Tabuaço district, the Socalcos da Carris vineyards are located in a region called Alto Douro Viñatero, the oldest wine-growing region in the world.

All the characteristics necessary to produce a high-quality wine can be found in this region. In addition to the

natural beauty of the land, it hosts a microclimate ideal to cultivating the grapevines that are imbedded into the steep slopes along the Douro river basin.

Our wines also comply with the high standards marked by Instituto de los Vinhos de Portugal.



WINE FOR THE SENSES

Colours that range from lemon yellow to ruby red; sharp and bright hues; floral, fruity and natural aromas; fresh, appetizing, intense flavours . . . Because drinking wine and savouring it are not the same, pop open one of our bottles and free your senses to fully appreciate every

subtlety that we harvested with you in mind.

Let us take you on a journey with every sip. An experience in every bottle.



HEARING

Feel the anticipation of the aromas and flavours that await you, knowing that you are about to have a taste of our expertise.



SIGHT

Pouring a glass of our wine opens a door to the Alto Douro. Its colour, shine, brightness or transparency speaks to its origins, age, and proof. Young or old; white or red.



SMELL

Let yourself be surrounded by the aroma of wine to discover the finer details. Relish the fruit, the touch of nature. The smell of our wines tells the story of how they are made and aged. A journey that takes us back to the vineyards and winery to explore the artisanal process.



TASTE

Fresh and appetizing, intense and savoury. Take pleasure in the complexity of each sip, enjoying the immense flavours that fill your palate. It is the moment to deeply appreciate each nuance.



TOUCH

Perceive the roughness of the ground on which the vines grew, the heat of the sun that ripened the grapes, the delicacy of the glass that holds the wine. An evocative combination that will turn every sip into a delicacy for your palate to enjoy.



THE CARRÍS SENSE

Every bottle, glass, and sip of Socalcos da Carris holds the essence of our brand. A sixth sense that reflects the care and attention that we put into everything we do.



CARRÍS RED RESERVE

Originating from vineyards planted close to 25 years ago, the grapes that give this wine its flavour are hand-selected from those with the most balanced ripeness. After they have been stalked and crushed, the pre-fermentative maceration process continues for 24 hours at 30°C (86°F), maximizing the colour and aroma of the grapes. Yeast is specially selected for the alcoholic fermentation and used at a controlled temperature between 22°C - 24°C (71.6°F - 75.2°F) for at least 10 days.

Such controlled temperature induces the process of malolactic fermentation.

Tasting notes

The result is a gentle and elegant wine, one that improves with every day it spends in the bottle, making it smoother and filling it with natural wooden undertones. Hints of roasted spices, smoked hues of ethyl acetate.

To the palate it is an intense tannic, yet fresh, flavour with an even more appetizing appeal than your nose originally sensed and a flavour that lingers beyond your expectations.

Alcohol Content - 15.4% vol.

Total Acidity - 5.25 g/dm³ (tartaric acid)

Volatile Acidity SO₂ - 0.54 g/dm³ (acetic acid)

pH - 3.66

Total Dry Extract - 34.1 g/dm³





CARRÍS RED VINTAGE

Originating from vineyards planted close to 25 years ago, the grapes that give this wine its flavour are carefully selected in a manual harvest. After they have been stalked and crushed, the pre-fermentative maceration process continues for 24 hours at 30°C (86°F), maximizing the colour and aroma of the grapes. Yeast is specially selected for the alcoholic fermentation and used at a controlled temperature between 22°C - 24°C (71.6°F - 75.2°F) for at least 10 days.

Tasting notes

The result is a wine with aged tones, whose tertiary elegant aromas stand out and add sophistication to the blend. Hints of vanilla, coffee, and a touch of spices come together in a balanced mix with a fruity aftertaste dominated by a bouquet of berries, like currant. Lighter than others, this wine is aromatic, fruity, with a persistent taste and very pleasant finish.

Alcohol Content - 14% vol.

Total Acidity - 4.86 g/dm³ (tartaric acid)

Volatile Acidity SO₂ - 0.43 g/dm³ (acetic acid)

pH - 3.73

Total Dry Extract - 30.7 g/dm³





CARRÍS WHITE RESERVE

Originating from vineyards planted close to 15 years ago, the grapes that give this wine its flavour are hand-selected from those with the most balanced ripeness. After they have been stalked and crushed, the maceration process continues for 48 hours at 10°C (50°F), maximizing the colour and aroma of the grapes. After decanting at 7°C (44.6°F) for 48 hours, specially selected yeast is used for the alcoholic fermentation process at a temperature between 12°C - 15°C (53.6°F - 59°F) for at least 30 days.

Tasting notes

The wine that results from this process is visually exquisite, with a bright and sharp lemon-yellow colour.

Its intensity, marked by tones of aging, comes to life when it is brought close to your nose. With an elegant fragrance of oak and yeast, its floral hues flourish as the wine is oxygenated. On the palate, this wine is full and savoury. A continuum of fragrances and flavours and a slightly bitter and particularly long-lasting aftertaste.

Alcohol Content - 12.98% vol.

Total Acidity - 4.6 g/dm³ (tartaric acid)

Volatile Acidity SO₂ - 0.16 g/dm³ (acetic acid)

pH - 3.33

Total Dry Extract - 21.4 g/dm³





CARRÍS WHITE VINTAGE

This wine originates from grapes that have been carefully selected in a manual harvest. After they have been stalked and crushed, the pellicular maceration process continues for 8 hours at 10°C (50°F), maximizing the colour and aroma of the grapes. Then, a 48-hour period of cold sedimentation takes place at a controlled temperature of 7°C (44.6°F). Yeast is specially selected for the alcoholic fermentation and used at a controlled temperature between 12°C - 15°C ((53.6°F - 59°F) for at least 30 days.

Tasting notes

The result is a lemon-coloured wine that is bright and sharp, foreshadowing the delightful moment of consumption to come. With a subtle, yet intense and complex scent, the aged aromas are masked by hints of ripe fruit, fennel and boxwood herbs, that all come together to emphasize the elegance of the whole. On the palate this wine is full and savoury. Its lingering aftertaste brings back memories of the natural aromas that make this wine so fresh and mineral.

Alcohol Content - 11.5% vol.

Total Acidity - 5.01 g/dm³ (tartaric acid)

Volatile Acidity SO₂ - 0.34 g/dm³ (acetic acid)

pH - 3.45

Total Dry Extract - 21.6 g/dm³





CONTACT

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