

# QUINTA DO CARMO

## WHITE 2022



ALENTEJO REGIONAL WINE



13,0  
%vol

10°C - 12°C



Roupeiro (65%)  
Arinto (20%)  
Antão Vaz (15%)



Clay on marble and shale



Stainless steel



75cl | 150cl



6x Case (75cl)  
Case Weight: 8,14 kg  
Case (L/W/H): 0.242 x 0.164 x 0.324 m  
Case Volume: 0,013 m3



Rui Vieira

### PROFILE

This white was produced with a selection of the best white grapes from Quinta do Carmo. Its vineyards are installed both on clayey soils on marble (in the geological formation of the Estremoz anticline), and on clayey soils on schists. Harvested at the optimum point of maturation, in this harvest the selected grapes from Roupeiro were harvested in the first days of September, those from Antão Vaz during the second week, and finally those from Arinto in the third week of September. The grapes are harvested at dawn and immediately pressed and cooled when they arrive at the cellar. This is followed by a classic fermentation in white where we highlight the pre-fermentation cold maceration on the sweet lees, and the long maceration on fine post-fermentation lees. Its exuberant aromatic profile, well supported by a rich acidity and a firm, full body, allows it to be consumed immediately after bottling or stored for a few years.

### TASTING NOTES

The 2022 harvest has a very rich profile, well balanced by the marked acidity of this terroir. In the aromas and flavours, the usual citrus notes of the Quinta do Carmo Roupeiro, floral notes of Arinto and fruity notes of Antão Vaz can be identified. In the mouth, full, long, rich in flavor, structured and with refreshing acidity. With a good ability to evolve in the bottle, it can be stored and enjoyed for at least 5 years after bottling.

### ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 4,9

PH: 3,11

SO<sub>2</sub>: 75

RESIDUAL SUGAR: 1,39

FOOD ALLERGENS: CONTAINS SULPHITES

VEGAN

### FOOD PAIRING

Very versatile at the table, it perfectly accompanies rich dishes of seafood, fish and even meat. Excellent cheese accompaniment.

### HISTORY

These vineyards have produced Quinta do Carmo wines since the 19th century. In a property with about 1000ha, the vineyards total 150ha and are surrounded by about 400ha of cork oak forest, 100ha of forest and 350ha of pasture land. For over 100 years only red wines were produced, and it was only in the early 90's, during the joint venture with the prestigious Lafite Rothschild group, that the white wine from Carmo was created, which quickly became iconic among Alentejo wines. In the winery located on the Quinta, equipped with modern winemaking technology, the grapes are quickly transformed, removing the best of what they can offer.

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