

# QUINTA DO CARMO RESERVA RED 2015



ALENTEJO REGIONAL WINE



Alicante Bouschet (80%)  
Aragonez (20%)



Clay on marble



18 months in French  
Allier oak barrels



75cl



3x Case  
Case Weight: 5,47 kg  
Case (L/W/H): 0,268 x 0,095 x 0,347 m  
Case Volume: 0,009 m3



Rui Vieira

## PROFILE

The Alicante Bouschet variety, to which we have given special attention, has gained relevance in our vines. The grapes of this variety that originated this wine originate in the Dom Martinho vineyard in clay soils on marble and in the Birds vineyard in shale clay soils. They were harvested in mid-September. The Aragonez grapes, harvested at the beginning of September, come from the Cabeça Alta vineyard, growing in soils with a great predominance of schist. The different soil profiles provide terroir characteristics that are reflected in the wines and give them elegance and concentration. Varieties vinified separately, fermented in a temperature-controlled press, benefited from a 10-day post-fermentation maceration followed by aging for 18 months in new 225-liter French oak barrels, which gave it nobility and distinction.

## TASTING NOTES

Deep garnet color, aroma reminiscent of candied wild berries, mint and white pepper. In the mouth it enhances the aromas and is very elegant and well complexed by the high quality wood. Very prolonged finish and docile tannins suggest great longevity and bottle refinement.

## ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 5,9

PH: 3,52

SO<sub>2</sub>: 133

RESIDUAL SUGAR: < 0,3

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

Ideal pairing with pork migas, oven-roasted lamb and game dishes such as partridge or hare. Sausages or Alentejo hard cheeses combine perfectly.

## HISTORY

Close to the city of Estremoz is Quinta do Carmo. On a property of around 1000ha, the vineyards total around 150ha and are surrounded by 400ha of cork oak forest, 100ha of forest and 350 of pastureland. Here, under the influence of Serra da Ossa, red wines of recognized quality have been produced since the 19th century. Modern and well-equipped cellar, allowing the full potential of the grapes produced here to be respected and to enjoy the aging of the wines, enhancing their value until bottling. Since the 2000 harvest, we have selected wines with the best character to compose Quinta do Carmo Reserva Red. This wine with great personality is a living example of our respect for this history.

Revised in 01/06 /2023



BACALHÔA

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