

QUINTA DO CARMO

WHITE 2023



ALENTEJO REGIONAL WINE



13,0
%vol

10°C - 12°C



Roupeiro (70%)
Arinto (15%)
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

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.

PROFILE

This white wine was produced with a selection of the best white grapes from Quinta do Carmo. The vineyards are planted on both clay soils over marble (in the geological formation of the Estremoz anticline) and clay soils over schist. Harvested at the optimal point of ripeness, the Roupeiro and Antão Vaz varieties were picked in the last week of August, and the Arinto grapes in the first week of September. The grapes are harvested at dawn and immediately pressed and cooled upon arrival at the winery. This is followed by a classic white fermentation, featuring cold pre-fermentative maceration on the sweet lees and long post-fermentative maceration on fine lees. Its exuberant aromatic profile, well-supported by rich acidity and a firm, full body, allows it to be enjoyed immediately after bottling or aged for several years.

TASTING NOTES

On tasting, it presents itself as very fruity and aromatic, reminiscent of white-fleshed fruits and citrus. Very rich on the palate and balanced with refreshing acidity and a very prolonged finish. Ready to be enjoyed, it can evolve over the next 5 years, gaining complexity and aromas typical of great white wines from Alentejo.

ANALYSIS

ALCOHOL (%VOL.): 13,0

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

PH: 3,1

SO₂: 86

RESIDUAL SUGAR: 1,0

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.

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BACALHÔA

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