

# QUINTA DO CARMO RESERVA WHITE 2018



ALENTEJO REGIONAL WINE



12,5  
%vol



10°C - 12°C



Roupeiro (60%),  
Arinto (40%)



Marble Clay Limestone



25% of Roupeiro and Arinto  
fermented 5 months in French oak



75cl



6x Case  
Case Weight: 8,14 kg  
Case (L/W/H): 0,242x0,164x0,324m  
Case Volume: 0,013 m3



Hugo Carvalho

## PROFILE

Produced with grapes from the main white varieties of the Alentejo, Roupeiro (60%) and Arinto (40%). The grapes were harvested in the 1st week of September during the night to protect and preserve all aromas of the grapes.

The varieties were vinified separately, fermenting at low temperatures. After a very gentle pressing the must underwent a cold static decanting, and was aged for seven days sur-lie fermentation took place in stainless steel vats at a controlled temperature. Part of the Roupeiro and Arinto fermented in new French oak barrels, having aged in the same barrels 5 months with "batonnage". The final lot was made in January 2020 and was then bottled.

## TASTING NOTES

The Roupeiro gives up citrus and floral notes, Antão Vaz brings structure and volume to the wine and Arinto the acidity and freshness.

## ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 6,8

PH: 3,10

SO<sub>2</sub>: 100

RESIDUAL SUGAR: 0,9

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

Due to its structure and acidity this wine combines perfectly with cod dishes, baked fish in the oven and white meat. Ideal with Strong Cheese.

## HISTORY

Quinta do Carmo is located in the Alentejo region, a few kilometers from the city of Estremoz. It is a typical property of the Alentejo, with a total area of 1000 ha, include 100 hectares of olive trees, cereals, crops and forests of cork oak trees. After a long joint venture with the prestigious group Lafite Rothschild, Bacalhôa Wines of Portugal acquired the entire Quinta in 2008. The winery at Quinta do Carmo became the center for winemaking and production of all wines from the Alentejo belonging to the Bacalhôa group. The cellar underwent significant renovations in terms of technology and techniques for wine making, and was designed with modern and attractive features.

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