

QUINTA DO CARMO

RED 2018



ALENTEJO REGIONAL WINE



16°C - 18°C



Aragonez
Alicante Bouschet
Trincadeira



Clay Limestone on shale



12 months in French
Allier oak barrels



150cl / 75cl



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



Rui Vieira

PROFILE

From the terroir of Quinta do Carmo, grapes of the Alicante Bouschet, Aragonez and Trincadeira varieties were selected, harvested in the second half of September, harvested at their ideal ripening point. Grapes fully destemmed, vinified with separation by variety in lagares or small stainless steel vats, with temperature control. After alcoholic fermentation, they benefit from a prolonged post-fermentation maceration. The wines are then aged in French oak barrels where they are aged for one year. After this stage, it is carefully blended according to the characteristics intended for this great Alentejo wine.

TASTING NOTES

Beautiful garnet color, elegant aroma and ripe red fruits with hints of vanilla. Full in the mouth, it displays aromas of cherry and chocolate in a seductive and rich combination with a very pleasant finish.

ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 5,8

PH: 3,61

SO₂: 125

RESIDUAL SUGAR: 1,29

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to accompany traditional Alentejo dishes of pork and lamb, or cured 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, which 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, Bacalhóa Wines of Portugal acquired the entire Quinta in 2008. 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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BACALHÓA

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