

QUINTA DO CARMO

WHITE 2021



ALENTEJO REGIONAL WINE



14,0
%vol

10°C - 12°C



Roupeiro (70%)
Arinto (10%)
Antão Vaz (20%)



Clay limestone on marble



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

In the final blend you can feel the floral and citrus notes provided by the Roupeiro, in the final blend the Roupeiro variety gives floral and citrus notes, the Arinto brings acidity and freshness and the Antão Vaz offers structure and volume.

ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 5,7

PH: 3,04

SO₂: 90

RESIDUAL SUGAR: 1,5

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Very versatile at the table, it perfectly accompanies rich dishes of

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 cellar, equipped with modern vinification technology, the best use is made of the grapes produced here.

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BACALHÔA

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