QUINTA DO CARMO ROSÉ 2024

ALENTEJO REGIONAL WINE



HISTORY

Sited in the Alentejo region, just a few kilometers from the city of Estremoz, Quinta do Carmo is a property spanning 1,000 hectares. With 153 hectares dedicated to vineyards, the remaining area is divided among olive groves, cork oak forests, woodlands, and arable land. Wines labeled from these vineyards date back to the 19th century, marking a longstanding enological legacy. It was here that the Alicante Bouschet grape was first planted in Portugal, serving as the cornerstone of Carmo's red wines and now widely represented throughout Alentejo. In the 1980s, we began producing white wine, which swiftly became an icon in the region. Now, we proudly present the first Quinta do Carmo rosé.



PROFILE

The optimal terroir conditions at Quinta do Carmo prompted us to harvest early the red grapes from the Aragonez vines at Vinha da Cabeça Alta and Touriga Nacional from Vinha do Seixo, resulting in a naturally rosé and well-balanced wine. The optimal terroir conditions at Quinta do Carmo prompted us to harvest early the red grapes from the Aragonez vines at Vinha da Cabeça Alta and Touriga Nacional from Vinha do Seixo, resulting in a naturally rosé and well-balanced wine.

TASTING NOTES

Very pale pink color, in the classic Provence style. Intense and expressive aroma, marked by fresh red fruit notes such as strawberries and raspberries. On the palate, it is fresh and vibrant, with lively acidity that brings lightness and elegance, pleasantly cleansing the palate. A very fruity aromatic profile, with a lively and captivating taste. A perfect summer rosé, ideal for sharing during light, relaxed, and unforgettable moments.

ANALYSIS

ALCOHOL (%VOL.): 11,5 TOTAL ACIDITY (g/I AT): 6,0 PH: 3,00 TOTAL SUGAR GLUC./FRUT. (G/L): 3,79 FOOD ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

This wine is perfect for enjoying on its own as an aperitif or paired with delicate dishes such as fresh salads, seafood, grilled fish, or succulent white meats. A versatile complement that elevates any dining experience.



BACALHÔA

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