

QUINTA DO CARMO

RED 2022

ALENTEJO REGIONAL WINE



14,7
%vol

16°C - 18°C



Alicante Bouschet (60%)
Cabernet Sauvignon (30%)
Syrah (10%)



Clay soils over marble and schist



12 months in french oak barrels



150cl | 75cl



6-bottle case. Case weight: 8.14 kg.
Dimensions: 0.242 x 0.164 x 0.324 m.
Volume: 0.013 m³



Francisco Antunes | João Chamorro

PROFILE

A red wine produced from a selection of the finest Alicante Bouschet grapes, complemented by Cabernet Sauvignon and Syrah, harvested at optimal ripeness.

Vinification is carried out separately, variety by variety and plot by plot, in stainless steel tanks with controlled temperature. The process includes pre-fermentative maceration to maximise colour and aroma extraction, followed by post-fermentative maceration with daily tasting to determine the ideal pressing moment. After malolactic fermentation, the wine ages in 225L French oak barrels, before being blended in the ideal proportions for each vintage. Bottling is followed by approximately one year of bottle ageing. With an exuberant and classic profile, gastronomic character and great richness, this wine can be enjoyed young or cellared, with an estimated positive ageing potential of up to 20 years.

TASTING NOTES

Deep red colour with violet hues, characteristic of Alicante Bouschet. Rich and delicate nose with notes of wild berries and fresh cherry, with spiced undertones on the finish from the perfect marriage with French oak. Full-bodied on the palate, rich in flavour, very elegant with a long and persistent finish.

ANALYSIS

ALCOHOL (%VOL.): 14,7

TOTAL ACIDITY (G/L AT): 5,7

PH: 3,6

SO2: 103

TOTAL SUGAR GLUC/FRUT. (G/L): 1,5

ALLERGENS: CONTAINS SULFITES

FOOD PAIRING

Highly gastronomic and versatile at the table, pairing perfectly with elaborate meat dishes or aged cheeses. It is an ideal match for traditional Alentejo cuisine, particularly roast lamb, grilled black pork and cured ham. A great wine to share in good company.

NUTRITIONAL DECLARATION



Revised in 19/10/2025

HISTORY

Quinta do Carmo has been producing wines under the same label since the 19th century. This estate covers approximately 1,000 hectares, of which 150 hectares are planted with vines, surrounded by 400 hectares of cork oak woodland, 100 hectares of forest, 350 hectares of natural pasture, and 800 sheep that contribute to the holistic conservation and sustainability of the property and its surrounding ecosystem.

Quinta do Carmo was the birthplace of the first Alicante Bouschet plantings in Portugal and in the Alentejo in particular, with estate-bottled wines dating back to 1896. The joint venture with the Lafite Rothschild group (Bordeaux) in the 1990s further boosted and propelled beyond borders the already acclaimed reputation of Quinta do Carmo wines, establishing the Quinta do Carmo Tinto as an icon of Alentejo red wines to this day.



BACALHÔA

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