

QUINTA DO CARMO

WHITE 2024



ALENTEJO REGIONAL WINE



13,0
%vol

10°C - 12°C



Roupeiro (53%)
Arinto (26%)
Antão Vaz (21%)



Clay on marble and shale



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 wine was produced from a careful selection of the finest white grapes from Quinta do Carmo. The vineyards are planted on clay soils over marble – characteristic of the geological formation of the Estremoz anticline – as well as on clay soils over schist.

The grapes were harvested at optimal ripeness: Roupeiro and Antão Vaz in the last week of August, and Arinto in the first week of September. Harvesting took place at dawn, with immediate pressing and cooling upon arrival at the winery.

A classic white winemaking process followed, with particular emphasis on cold pre-fermentation maceration on sweet lees, and extended post-fermentation ageing on fine lees.

The result is a wine with an exuberant aromatic profile, well balanced by vibrant acidity and a firm, full-bodied structure. It can be enjoyed immediately after bottling, yet also has the potential to evolve gracefully in bottle over several years.

TASTING NOTES

Pale straw in colour with citrus highlights. The nose is delicately fruity, with citrus and floral notes reminiscent of chamomile and lavender. On the palate, it is fresh and very pleasant, with good presence and balance. The finish is long, fruity, and persistent. This white wine, with its distinctly Alentejan character, shows excellent gastronomic versatility.

ANALYSIS

ALCOHOL (%VOL.): 13,0

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

PH: 3,27

SO₂: 91

RESIDUAL SUGAR: 1,2

FOOD ALLERGENS: CONTAINS SULPHITES

VEGAN

FOOD PAIRING

Very versatile at the table, it perfectly accompanies rich dishes of seafood, fish and even meat. Excellent cheese accompaniment.

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 winery located on the Quinta, equipped with modern winemaking technology, the grapes are quickly transformed, removing the best of what they can offer.

Revised in 27/06/2025



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