

QUINTA DO CARMO

WHITE 2025

REGIONAL ALENTEJO WINE



10°C - 12°C



Roupeiro (50%)
Antão Vaz (30%)
Arinto (20%)



Clay soils over marble and schist



Stainless Steel Vats



75cl | 150cl



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

This white wine is the result of a selection of the finest white grapes grown at Quinta do Carmo. The vineyards are planted on both clay-limestone soils of marble origin, from the well-known geological formation of the Estremoz anticline, and clay soils over schist, which promote minerality and acidity. Harvested at optimal ripeness, the Roupeiro and Antão Vaz varieties were picked in the last week of August, while the Arinto grapes were harvested in the first week of September. Picked in the early hours of the morning, the grapes are immediately chilled upon arrival at the winery and gently pressed, preserving the full aromatic profile while avoiding excessive extraction. This is followed by a classic white wine fermentation with a long post-fermentative maceration on the fine lees. Its exuberant and aromatic profile, well balanced by a vibrant acidity and a firm, full body, allows it to be enjoyed shortly after bottling or cellared for a few years.

TASTING NOTES

Citrine yellow colour with greenish hues. Delicate fruity and floral nose, reminiscent of chamomile and lavender. Very pleasant and fresh on the palate, with a good presence and a long, fruity finish. A white wine of great and distinctive Alentejo character, showing excellent gastronomic versatility.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (G/L AT): 6,2

PH: 3,18

S02: 93

TOTAL SUGAR GLUC/FRUT. (G/L): 0,7

ALLERGENS: CONTAINS SULFITES

VEGAN

NUTRITIONAL DECLARATION:



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 and 350 hectares of natural pasture. For over 100 years, only red wines were produced, and it was not until the early 1990s, during the joint venture with the Lafite Rothschild group (Bordeaux), that white wine production began. From a selection of the finest white grape varieties grown on the estate, with Roupeiro as the predominant variety, the Quinta do Carmo Branco was created — a wine that swiftly became, and remains to this day, an icon of Alentejo white wines.

FOOD PAIRING

Highly gastronomic and versatile at the table, pairing perfectly with rich seafood dishes, grilled or oven-baked fish. It also pairs beautifully with white and red meat dishes, and is an excellent companion to cheese.

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BACALHÔA

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