

# DOM MARTINHO

## RED 2023

VINHO REGIONAL ALENTEJANO



Alicante Bouschet (52%)  
Aragonez (28%)  
Trincadeira (12%)  
Cabernet Sauvignon (10%)



Argilosos sobre mármore e xisto



Stainless Steel Vats



75cl | 150cl



Box of 6 Units  
Box Weight: 8,14 kg  
Dimensions 0,242 x 0,164 x 0,324 m  
Volume: 0,013 m3



Francisco Antunes | João Chamorro

### PROFILE

From the terroir of the Quinta do Carmo estate and the D. Martinho vineyard, we selected the Aragonez and Trincadeira grapes harvested at the beginning of September, along with the Cabernet Sauvignon and Alicante Bouschet grapes harvested in the final days of the same month. After total destemming, each variety was fermented separately in stainless-steel tanks with temperature control. The grapes underwent a first pre-fermentation maceration of 3 to 5 days to achieve better color and aroma extraction, followed by a short final maceration, carefully monitored through tasting to preserve these aromas. The final blend benefited from aging in stainless steel until bottling, without any oak maturation, thereby preserving the fruity and enveloping profile of these Alentejano grape varieties.

### TASTING NOTES

Beautiful garnet color, with aromas of dark fruits, recalling plum, blackberry, and sour cherry. Very balanced and smooth on the palate, with a fruity and persistent finish and perfect acidity. Balanced and velvety in the mouth, easy to drink, with a pleasant and very long finish.

### ANALYSIS

ALCOHOL (%VOL.): 14,4

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

PH: 3,61

SO 2: 86

TOTAL SUGAR GLUC/FRUT. (G/L): 1,6

ALLERGENS: Contains sulphites

### FOOD PAIRING

Versatile at the table, it pairs ideally with meat dishes but also with pasta, smoked foods, cheeses, and even oven-baked fish.

### NUTRITIONAL DECLARATION:



### HISTORY

The Vineyard *Dom Martinho*, which gives this wine its name, is one of the historic vineyard parcels of Quinta do Carmo. This Dom Martinho Red is a complementary wine to the classic Quinta do Carmo and Quinta do Carmo Reserva reds, but without any oak aging, offering a young, elegant, and highly gastronomic profile.

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