

DOM MARTINHO WHITE 2024



ALENTEJO REGIONAL WINE



Roupeiro (65%)
Arinto (35%)



Clay-limestone on marble and



Stainless steel



37,5cl | 75cl



6x Case
Case Weight: 7,13 kg
Case (L/W/H): 0,225 x 0,153 x 0,324 m
Case Volume: 0,011 m3



Rui Vieira



VEGAN

PROFILE

This vintage is the result of a carefully selected blend of Roupeiro and Arinto grape varieties, sourced from the vineyards of Quinta do Carmo. The grapes were harvested at dawn, immediately cooled, and gently pressed to extract the must, followed by static decantation.

Fermentation took place exclusively in stainless steel tanks, under strict temperature control, in order to preserve the wine's full aromatic complexity and freshness.

The result is a well-balanced wine, with excellent natural acidity and a rich aromatic profile marked by notes of fruit and flowers. It is best enjoyed within two years of the harvest, when it expresses its full potential.

TASTING NOTES

A citrus-coloured wine in which the Roupeiro variety brings aromas of wildflowers and white-fleshed fruit, while Arinto adds freshness and a marked minerality. It is beautifully harmonious and engaging on the palate, with a long, fresh and thoroughly pleasant finish.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 7,0

PH: 3,15

SO₂: 11

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

FOOD ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

Ideal to accompany elaborate fish dishes such as roasts, cataplanas or stews, soft cheeses and even white meat dishes.

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.

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BACALHÔA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt