

# DOM MARTINHO

## WHITE 2025

VINHO REGIONAL ALENTEJANO



12,5  
%vol

10°C - 12°C



Roupeiro (70%)  
Arinto (30%)



Clay-Limestone over marble and schist



Stainless Steel Vats



37,5cl | 75cl



Box of 6 units  
Box Weight: 7.13 kg  
Dimensions: 0.225 x 0.153 x 0.324 m  
Volume: 0.011 m<sup>3</sup>



Francisco Antunes | João Chamorro

### HISTORY

At Quinta do Carmo, wines bearing the same brand have been produced since the 19th century. This estate, covering around 1,000 hectares, includes approximately 150 hectares of vineyards, surrounded by about 400 hectares of cork oak woodland, 100 hectares of forest, and 350 hectares of natural pastures.

For more than 100 years, only red wines were produced here. It was only in the early 1990s, during the joint venture with the Lafite Rothschild group (Bordeaux), that Quinta do Carmo Branco was created—quickly becoming, and remaining to this day, an iconic white wine of the Alentejo.

Later, and named after one of the estate's most emblematic white-grape vineyard parcels, Dom Martinho Branco emerged to complement and accompany the main brand.

### PROFILE

This wine is the result of a blend of Roupeiro and Arinto grapes from the vineyards of Quinta do Carmo. The grapes are harvested at dawn, cooled upon arrival at the winery, and gently pressed to extract the must, which is then submitted to static decantation in tank. Fermentation takes place in stainless-steel vats with temperature control, in order to preserve all the aromatic complexity.

Its balanced and aromatic profile, combined with excellent natural acidity, gives it a youthful personality with well-defined structure and character.

### TASTING NOTES

Wine with a citrus color, where the Roupeiro variety contributes aromas of wildflowers and white-fleshed fruits, adding structure to the blend, while Arinto provides minerality, freshness, and marked acidity. Very harmonious and mouth-watering, with a pleasant and prolonged finish.

### ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 5,9

PH: 3,25

SO<sub>2</sub>: 107

TOTAL SUGAR GLUC/FRUT. (G/L): 0,6

ALLERGENS: Contains sulphites

VEGAN

### FOOD PAIRING

Ideal to accompany fish dishes, seafood, cheeses, and even white-meat dishes.

NUTRITIONAL DECLARATION:



Revised in 09/03/2026



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