

DOM MARTINHO

WHITE 2021



ALENTEJO REGIONAL WINE



10°C - 12°C



Roupeiro (75%)
Arinto (25%)



Clay Limestone



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

PROFILE

The vineyards of Quinta do Carmo that give rise to this wine are installed in soils derived from marble and schist in a terroir with great thermal amplitudes at the Serra da Ossa. The harvest took place during the month of September, and the predominant variety Roupeiro was harvested in the first week, followed by Arinto in the third week. Grapes harvested at dawn, are still cooled and subjected to gentle pressing to extract the must for subsequent static decanting. The clarified must will then ferment in stainless steel vats, with temperature control, necessary for the good preservation of the aromatic complexity. After alcoholic fermentation, the wine is kept on the yeasts that fermented it for two weeks. Its balanced profile, rich in aromas and good natural acidity without the influence of aging in wood, is destined to be appreciated in the first three years after bottling.

TASTING NOTES

Exuberant aroma, floral notes, pear and citrus. In the mouth it is fruity, maintaining a unique freshness and vivacity with a very long citrine finish.

ANALYSIS

ALCOHOL (%VOL.): 13,0

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

PH: 3,21

SO₂: 77

RESIDUAL SUGAR: 0,89

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

The Dom Martinho Vineyard that gives its name to this wine is one of the plots that belong to Quinta do Carmo. Here is also an old quarry located on the marble axis of the Estremoz anticline. This geological formation gives rise to vineyards of exceptional quality.

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BACALHÔA

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