# **DOM MARTINHO** RED 2020



#### ALENTEJO REGIONAL WINE









Aragonez (40%) Alicante Bouschet (30%) Trincadeira (15%) Cabernet Sauvignon (15%)



Clay on marble and shale



Stainless steel



75cl | 150cl



6x Case Case Weight: 7,22 kg Case (L/W/H): 0,221x0,149x0,323 Case Volume: 0,011m3



Rui Vieira

### **PROFILE**

From the terroir of the Quinta do Carmo, grapes of the Aragonez and Trincadeira varieties harvested in mid-September and grapes of the Cabernet Sauvignon and Alicante Bouschet varieties harvested in the last days of the same month of September were selected. Fully destemmed grapes were fermented separately by variety, in stainless steel vats with temperature control and short post-fermentation maceration, for better preservation of aromas. The final batch made, benefited from aging in deposit for about 6 months until it meets the bottle. Without aging in wood, it enhances the best fruit profile of the Alentejo grape varieties.

## **TASTING NOTES**

Garnet color, aroma of red and black fruits (plum, cherry and blackberry) and candied notes. Smooth and balanced in the mouth, fruity and long finish.

# **ANALYSIS**

**ALCOHOL (%VOL.): 14,0** TOTAL ACIDITY (g/I AT): 5,2

PH: 3,68 so, 90

**RESIDUAL SUGAR: 0,9** 

**FOOD ALLERGENS: CONTAINS SULPHITES** 

#### **FOOD PAIRING**

Versatile at the table, it ideally accompanies meat dishes but also pasta, smoked meats, cheeses and even fish in the oven.

Dom Martinho vineyard is a plot that gives its name to this brand, it is part of the approximately 150ha of historic vineyards that belong to Quinta do Carmo.

Complementary wine to the other classic reds, Quinta do Carmo and Quinta do Carmo Reserva, it is a wine not aged in wood, to be consumed young

Revised in 20/03/2023

