

# QUINTA DO CARMO RESERVA WHITE 2021



ALENTEJO REGIONAL WINE



12,5  
%vol

10°C - 12°C



Roupeiro (70%),  
Arinto (30%)



Clay on marble



Part of the wine fermented and aged 1  
year in French oak barrels



75cl



3x Case  
Case Weight: 5,50 kg  
Case (L/W/H): 0,268 x 0,095 x 0,347m  
Case Volume: 0,009 m3



Rui Vieira

## PROFILE

This wine was made from selected grapes in the Vinha do Seixo, planted in clay on marble, in the so-called Anclinal de Estremoz. The blend made up of the Roupeiro variety harvested at the beginning of September and the Arinto harvested in the middle of the same month, gives the wine freshness, balance and the necessary harmony. The clean must undergoes its alcoholic fermentation in new and used French oak barrels. The course of alcoholic fermentation in barrels, two months of batonnage and the 10-month aging process that always follows in barrels, enrich the wine, giving it the nobility that is intended in a Quinta do Carmo Reserva.

## TASTING NOTES

Delicate aroma reminiscent of citrus fruit and acacia flower, it allows you to guess in the mouth a velvety wine with great elegance and finesse. Great harmony between the alcohol content and the natural acidity of the wine. Very prolonged, fresh and elegant finish.

## ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 5,3

PH: 3,10

SO<sub>2</sub>: 118

RESIDUAL SUGAR: 2,94

FOOD ALLERGENS: Contains Sulphites

VEGAN

## FOOD PAIRING

It goes very well with delicate fish dishes and white poultry. Ideal to accompany soft sheep cheeses.

## HISTORY

In these vineyards, Quinta do Carmo wines have been produced since the 19th century. XIX. On a property of about 1000ha, the vineyards total 150ha and are surrounded by about 400ha of cork oak forest, 100ha of forest and 350 of pastureland. For more than 100 years only red wines were produced. In the early 1990s, during a joint venture with the Lafite Rothschild group (Bordeaux), Quinta do Carmo Branco was created, which quickly became iconic among Alentejo wines. The quality of the white wines produced here in election years led to the emergence of Quinta do Carmo Reserva Branco.

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