

QUINTA DO CARMO RESERVA WHITE 2022



ALENTEJO REGIONAL WINE



13,5
%vol



8°C - 10°C



Roupeiro (70%),
Arinto (30%)



Clay on marble



Fermented and aged in, new and old,
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 "Anticlinal 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 must of each variety completes its alcoholic fermentation 45% in new French oak barrels and the remaining 55% in barrels previously used in the fermentation of previous white reserve wines. After alcoholic fermentation in barrels, two months of batonnage and a 10-month aging period, always in barrels, follow. This long aging in wood enhances the nobility of this wine.

TASTING NOTES

Straw color. On the nose and mouth, well-integrated notes of wood reminding lemon meringue, acacia flower and white-fleshed fruits like peach. Velvety, deep and long.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 5,4

PH: 3,00

RESIDUAL SUGAR: 1,0

FOOD ALLERGENS: Contains Sulphites

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.

Revised in 04/12/2023



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