

DOM MARTINHO

WHITE 2023



ALENTEJO REGIONAL WINE



10°C - 12°C



Roupeiro (65%)
Arinto (35%)



Clay-limestone on marble and



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



VEGAN

PROFILE

Dom Martinho 2023 is a white wine made from Roupeiro and Arinto grapes from the Quinta do Carmo vineyards. The grapes from this harvest were harvested at dawn, cooled and subjected to gentle pressing to extract the must for subsequent static decantation. Fermentation took place only in stainless steel vats, with the necessary temperature control for the good preservation of the aromatic complexity. Its balanced profile, rich in aromas and flavors of fruits and flowers, combined with an excellent natural acidity, is destined to be enjoyed in the two years following its harvest.

TASTING NOTES

Very aromatic, floral, reminiscent of lime and lemon. Fruity and fresh in the mouth with a very prolonged citrus finish.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 6,4

PH: 3,15

SO₂: 76

RESIDUAL SUGAR: 1,0

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

These vineyards have produced Quinta do Carmo wines since the 19th century. In a property with about 1000ha, the vineyards total 150ha and are surrounded by about 400ha of cork oak forest, 100ha of forest and 350ha of pasture land. For over 100 years only red wines were produced, and it was only in the early 90's, during the joint venture with the prestigious Lafite Rothschild group, that the white wine from Carmo was created, which quickly became iconic among Alentejo wines. In the winery located on the Quinta, equipped with modern winemaking technology, the grapes are quickly transformed, removing the best of

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