

QUINTA DO CARMO

RED 2017



ALENTEJO REGIONAL WINE



16°C - 18°C



Aragonez
Alicante Bouschet
Trincadeira



Clay Schist



12 months in French
Allier oak barrels



150cl / 75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0,242 x 0,164 x 0,324
Case Volume: 0,013 m³



Hugo Carvalho

PROFILE

The vineyards that at the origin of Quinta do Carmo wine are located in a valley near the foothills of the Serra D'Ossa in clay schist terrains. This is the ideal *terroir* that allows very slow ripening of the grapes thus creating very elegant and concentrated wines. The harvest took place during the month of September, the Aragonez and Trincadeira were harvested on the 2nd week, while Alicante Bouschet and Cabernet Sauvignon were harvested at the end of the month. Each variety was vinified separately in the traditional vinification process by fermentating in stainless steel vats with controlled temperature. At the end of the fermentation, followed a skin maceration that took 7 to 15 days. The wines aged in French oak barrels for 12 months.

TASTING NOTES

Quinta do Carmo Red presents a dense and deep red color with complex aromas of red fruits and traces of vanilla. It is a very balanced and elegant wine that has a good structure, concentrated flavors and soft tannins.

ANALYSIS

ALCOHOL (%VOL.): 14,5

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

PH: 3,60

SO₂: 105

RESIDUAL SUGAR: 1,2

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Elaborated meat stews, grilled and roast meat dishes.

HISTORY

Quinta do Carmo is located in the Alentejo region, a few kilometers from the city of Estremoz. It is a typical property of the Alentejo, with a total area of 1000 ha, which include 100 hectares of olive trees, cereals, crops and forests of cork oak trees. After a long joint venture with the prestigious group Lafite Rothschild, Bacalhôa Wines of Portugal acquired the entire Quinta in 2008. The winery at Quinta do Carmo became the centre for winemaking and production of all Alentejo wines belonging to the Bacalhôa group. The cellar underwent significant renovations in terms of technology and techniques for wine making, and was designed with modern and attractive features.

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BACALHÔA

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