

# QUINTA DO CARMO RESERVA RED 2017



ALENTEJO REGIONAL WINE



Alicante Bouschet (60%)  
Aragonez (40%)



Clay on marble and schist



18 months in French  
Allier oak barrels



75cl



3x Case  
Case Weight: 5,47 kg  
Case (L/W/H): 0,268 x 0,095 x 0,347 m  
Case Volume: 0,009 m3



Rui Vieira

## PROFILE

Since the century XIX, the Alicante Bouschet grape variety has been predominant in Quinta do Carmo vineyards. This variety of grape in this wine have their origin in Vinha do Seixo of clay soils on marble and schist. They were harvested in mid-September.

The Aragonez grapes, harvested at the beginning of September, are coming from the Cabeça Alta vineyard, found in soils with great predominance of schist.

Different soil profiles provide terroir characteristics which are reflected in the wines and give them elegance and concentration.

These varieties vinified separately, fermented in a temperature-controlled lagar benefited from post-fermentative maceration of 15 days, followed by ageing for 18 months in 225l new barrels of French oak, which gave it nobility and distinction.

## TASTING NOTES

Dark garnet colour. Upon tasting, it is very aromatic with notes of red fruits and spices, smoke and vanilla, in a very pleasant combination. Powerful on the palate, it displays firm but mature Alicante Bouschet tannins, which become sweet on the palate as the tasting continues. Very fruity and elegant finish that demands new tasting.

## ANALYSIS

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 6,0

PH: 3,53

SO<sub>2</sub>: 126

TOTAL SUGAR: 1,23

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

Ideal pair for oven-roasted, grilled or even game meat dishes. Sausages and hard cheeses also work perfectly.

## HISTORY

Close to the city of Estremoz is Quinta do Carmo. On a property of around 1000ha, the vineyards total around 150ha and are surrounded by 400ha of cork oak forest, 100ha of forest and 350 of pastureland. Here, under the influence of Serra da Ossa, red wines of recognized quality have been produced since the 19th century. Modern and well-equipped cellar, allowing the full potential of the grapes produced here to be respected and to enjoy the aging of the wines, enhancing their value until bottling. Since the 2000 harvest, we have selected wines with the best character to compose Quinta do Carmo Reserva Red. This wine with great personality is a living example of our respect for this history.

Revised in 18/11/2024



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