

# DOM MARTINHO

## RED 2022



ALENTEJO REGIONAL WINE



Alicante Bouschet (52%)  
Aragonez (20%)  
Trincadeira (15%)  
Cabernet Sauvignon (13%)



Clay on marble and schist



Stainless steel



75cl | 150cl



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



Rui Vieira

### PROFILE

From the terroir of the Quinta do Carmo, grapes of the Aragonez and Trincadeira varieties harvested in mid-September and grapes of the Cabernet Sauvignon and Alicante Bouschet varieties harvested in the last days of the same month of September were selected. Fully destemmed grapes were fermented separately by variety, in stainless steel vats with temperature control and short post-fermentation maceration, for better preservation of aromas. The final batch made, benefited from aging in deposit for about 6 months until it meets the bottle. Without aging in wood, it enhances the best fruit profile of the Alentejo grape varieties.

### TASTING NOTES

Garnet color, aroma of red and black fruits (plum, cherry and blackberry) and candied notes. Smooth and balanced in the mouth, fruity and long finish.

### ANALYSIS

ALCOHOL (%VOL.): 14,0  
TOTAL ACIDITY (g/l AT): 5,7  
PH: 3,62  
SO<sub>2</sub>: 75  
RESIDUAL SUGAR: 1,4  
FOOD ALLERGENS: CONTAINS SULPHITES

### FOOD PAIRING

Versatile at the table, it ideally accompanies meat dishes but also pasta, smoked meats, cheeses and even fish in the oven.

### PRIZES AND DISTINCTIONS

Vintage 2021: **Mundus Vini Spring Tasting 2024 - GOLD**

### HISTORY

Dom Martinho vineyard is a plot that gives its name to this brand, it is part of the approximately 150ha of historic vineyards that belong to Quinta do Carmo. Complementary wine to the other classic reds, Quinta do Carmo and Quinta do Carmo Reserva, it is a wine not aged in wood, to be consumed young.

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BACALHÔA

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