

QUINTA DO CARMO

WHITE 2020



ALENTEJO REGIONAL WINE



13,0
%vol



10°C - 12°C



Roupeiro
Arinto
Antão Vaz



Clay Shistous



Stainless steel



75cl



6x Case
Case Weight: 8,36 kg
Case (L/W/H): 0.249 x 0.164 x 0.324 m
Case Volume: 0,013 m3



Hugo Carvalho

PROFILE

Produced with grapes from the main white varieties of the Alentejo, Roupeiro (50%), Antao Vaz (30%), and Arinto (20%). The grapes were harvested in the 3rd and 4th week of August and during the night to protect and preserve all aromas of the grapes.

The varieties were vinified separately, fermenting at low temperatures. After a very gentle pressing the must underwent a cold static decanting, and was aged for seven days sur-lie fermentation took place in stainless steel vats at a controlled temperature. The Roupeiro gives up citrus and floral notes, Antão Vaz brings structure and volume to wine and Arinto the acidity and freshness.

TASTING NOTES

With a straw yellow colour, this very elegant Quinta do Carmo presents a good natural acidity with a unique freshness and vivacity.

On the nose you may feel aromas of tropical fruit, giving it an exotic sublime touch.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 5,6

PH: 3,30

SO₂: 98

RESIDUAL SUGAR: 1,3

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

The balanced acidity of this fresh and mineral wine blends perfectly with seafood, white meat, light salads, pasta and snacks such as peanuts and roasted almonds.

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 center for winemaking and production of all wines from

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