

# DOM MARTINHO

## RED 2018



ALENTEJO REGIONAL WINE



14,0  
%vol

16°C - 18°C



Aragonez (55%),  
Alicante Bouschet (20%),  
Trincadeira (20%)  
e Cabernet Sauvignon (5%)



Stainless steel



37,5cl / 75cl



6x Case  
Case Weight: 7,22 kg  
Case (L/W/H): 0,221x0,149x0,323  
Case Volume: 0,011 m3



Hugo Carvalho

### PROFILE

From the rich clay and limestone soils in the Alentejo we selected Aragonez, Alicante Bouschet, Trincadeira and Cabernet Sauvignon. The harvest of Aragonez and Trincadeira was done at the beginning of September and the harvest of Alicante Bouschet and Cabernet Sauvignon took place at the end of September. The vinification of D. Martinho is done in the new and modern cellar of Quinta do Carmo, at Estremoz. The grape varieties were fermented separately, using a traditional method with short maturation periods and controlled temperatures to allow for the retentions of aromas and fruit with a modern style. The final lot ages during 6 to 9 months in stainless steel.

### TASTING NOTES

This wine is very expressive with aromas of ripe berries, with particularly jammy flavors. The balanced acidity of this wine gives it a unique freshness.

### ANALYSIS | SOIL

ALCOHOL (%VOL.): 14,0  
TOTAL ACIDITY (g/l AT): 5,6  
PH: 3,75  
SO<sub>2</sub>: 83  
RESIDUAL SUGAR: 1,2  
SOIL TYPE: Clay Limestone  
FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

Due to its balanced acidity, Dom Martinho is a perfect match for elaborate dishes of partridge, rabbit, or wild boar.

### HISTORY

We wanted to create an emblematic wine from Quinta do Carmo which would be consumed young. A wine with a more fruity profile and without the influences of wood ageing. We found the ideal fruit from the Dom Martinho vineyard and named it after this vineyard. Quinta do Carmo dates back to the seventeenth century when King D. João IV had it built for a Lady of his court.



BACALHÔA

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