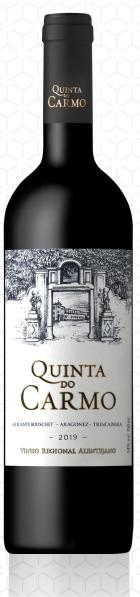
QUINTA DO CARMO

RED 2019



ALENTEJO REGIONAL WINE









Aragonez (55%) Alicante Bouschet (30%) Trincadeira (15%)



Clay Limestone on shale



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



Rui Vieira

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. From this vineyard there are already wines labeled from the 17th century. XIX, and it was planted for the first time in Portugal the Alicante Bouschet variety, the basis of the red wines of Carmo and now widely represented throughout the Alentejo. The winery was built in a venture with the Lafite Rothschild group, and is equipped with modern winemaking technology, thus extracting the best of the grapes born here.

PROFILE

From the terroir of Quinta do Carmo, grapes of the Alicante Bouschet, Aragonez and Trincadeira varieties were selected, harvested in the second half of September, harvested at their ideal ripening point.

Grapes fully destemmed, vinified with separation by variety in lagares or small stainless steel vats, with temperature control. After alcoholic fermentation, they benefit from a prolonged post-fermentation maceration. The wines are then aged in French oak barrels where they are aged for one year. After this stage, it is carefully blended according to the traditional profile of Carmo. After aging in the bottle for about a year, it is released onto the market and can be appreciated right away. If well kept, it is expected that this harvest will evolve positively over the next 20 years.

TASTING NOTES

Deep and vivid color so characteristic of the Alicante Bouschet variety. Very rich aroma with notes of red and forest fruits, complexed by spicy notes partly resulting from aging in light and medium toasted French oak barrels. In the mouth, full, rich in flavor, elegant, long and persistent.

ANALYSIS

ALCOHOL (%VOL.): 14,0 TOTAL ACIDITY (g/I AT): 5,7

PH: 3,63 **SO**₂: 109

RESIDUAL SUGAR: 1,4

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

It preferably accompanies meat dishes or more mature cheeses.

We suggest the traditional Alentejo dishes of pork and lamb and the famous cured cheeses from Évora and Serpa.

Revised in 09/05/2023

