

Quinta do Carmo

White 2013



QUINTA DO CARMO WHITE 2013

DENOMINATION: Regional Alentejano

GRAPE VARIETIES: Roupeiro, Antão Vaz and Arinto

AGEING: Stainless steel

WINEMAKER: Hugo Carvalho

SOIL TYPE: clay schistous



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 the Alentejo belonging to the Bacalhôa group. The cellar underwent significant renovations in terms of technology and techniques for wine making, and was designed with modern and attractive features.

PROFILE:

Produced with grapes from the main white varieties of the Alentejo, the 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 undergoes a cold static decanting, and is aged for seven days "SUR LIE", fermentation takes place in stainless steel vats at a controlled temperature.

The Roupeiro gives citrus and floral notes, Antao Vaz gives structure and volume to wine and Arinto the acidity and freshness.

ANALISYS:

Alcohol (%vol.): 13,5

pH: 3,29

Residual Sugar: 3,0

Total Acidity(g/l AT): 5,8

Total SO2 (mg/l): 114

Serving Temperature: 10-12°C

TASTING NOTES:

With a straw yellow colour, this very elegant Quinta do Carmo 2013 White wine presents a good natural acidity that gives it a unique freshness and vivacity. On the nose you may feel aromas of tropical fruit, giving it an exotic sublime touch.

GASTRONOMY:

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