

Quinta do Carmo Reserva

Red 2011



QUINTA DO CARMO RESERVA 2011

DENOMINATION: Vinho Regional Alentejano

GRAPE VARIETIES: Aragonez, Alicante Bouschet, Cabernet Sauvignon and Syrah

AGEING: 18 months in new French oak barrels

WINEMAKER: Hugo Carvalho

SOIL TYPE: Clay-Limestone

FIRST HARVEST: 2000



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:

The vineyards that give rise to the wine Quinta do Carmo Reserva are located in a valley near the foothills of the Serra D'Ossa in clay schistous terrains. This is the ideal *terroir* that allows very slow ripening grapes thus creating very elegant wines and concentrates.

The harvest takes place during the month of September, being Aragonez and Syrah harvested in the 2nd week and Alicante Bouschet and Cabernet Sauvignon harvested in the end of the month. Each variety is vinified separately and goes under the a traditional vinification and fermentation in stainless steel vats with controlled temperature. At the end of fermentation follows a prolonged skin maceration (7 to 15 days). The wines aged in new barrels of 225 liter French oak for 18 months. At the end of stage the final blend is made.

ANALISYS:

Alcohol (%vol.): 14.5

pH: 3.75

Residual Sugar: 3.9

Total Acidity(g/l AT): 5,4

Total SO2 (mg/l): 92

Serving Temperature: 16-18°C

TASTING NOTES:

With a deep red colour, this wine has a complex aroma with notes of red fruits such as strawberry, hints of orange blossom, rich coffee and crystallised fruit. On the palate, this wine is strong with a good volume and with a balanced presence of tannins.

GASTRONOMY:

A full-bodied wine great to accompany more complex dishes. This concentrated red wine is great with any meat cooked the traditional Alentejo manner, game dishes or strong cheeses such as Azeitão cheese, parmesan shavings or camembert.

AWARDS:

2008 Vintage : Bronze Medal | International Wine Challenge | 2012

2007 Vintage : Silver Medal | International Wine Challenge | 2011

