

# Quinta do Carmo

Red 2011



## QUINTA DO CARMO RED 2011

**DENOMINATION:** Regional Alentejano

**GRAPE VARIETIES:** Aragonez, Trincadeira, Alicante Bouschet and Cabernet Sauvignon

**AGEING:** 12 months in new french oak barrels

**WINEMAKER:** Hugo Carvalho

**SOIL TYPE:** clay schistous

**FIRST HARVEST:** 1979



### 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 are the origin of the wine Quinta do Carmo are located in a valley near the foothills of the Serra D'Ossa in clay schistous soil. This is the ideal terroir to accomplish the ideal grape ripening, very slowly, thus giving very elegant and concentrated wines.

The harvest took place during the month of September, the Aragonez and Trincadeira were harvested on the 2nd week, while Alicante Bouschet and Cabernet Sauvignon were harvested in the end of the month.

Each variety was vinified separately in the traditional vinification process by fermentating in stainless steel vats with controlled temperature. At the end of fermentation follows a skin maceration that takes 7 to 15 days. The wines aged in French oak barrels for 12 months.

### ANALISYS:

**Alcohol (%vol.):** 14,5

**pH:** 3,71

**Residual Sugar:** 1,0

**Total Acid(g/l AT):** 5,1

**Total SO2 (mg/l):** 82

**Serving Temperature:** 16-18°C

### TASTING NOTES:

Quinta do Carmo Red 2011 presents a dense and deep red color with complex aromas of red fruits and traces of vanilla. It is a very balanced and elegant wine that has a good structure, concentrated flavors and soft tannins.

### GASTRONOMY:

Try Quinta do Carmo 2011 with elaborate meat dishes. The Alentejo region is known for its rich and unique gastronomy where a full range of meats, strong cheeses, and sausages are offered. This wine is a great accompaniment for them all!

### AWARDS:

2009 Vintage: Bronze Medal | International Wine Challenge | 2013

2009 Vintage: Gold Medal | Selections Mondiales des Canada | 2012

2007 Vintage: Bronze Medal | International Wine Challenge | 2011

