



BACALHÔA
WINES OF PORTUGAL

Dom Martinho

Red 2014



14,0
%vol

16-18°



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.



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



DOM MARTINHO RED 2014

DENOMINATION: Regional Alentejo

GRAPE VARIETIES: Aragonez (50%); Trincadeira (30%); Alicante Bouschet (15%); Cabernet Sauvignon (5%)

AGEING: 6 to 9 months in stainless steel

WINEMAKER: Hugo Carvalho

SOIL TYPE: Clay and Limestone

FIRST HARVEST: 1991



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.

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.

ANALYSES:

Alcohol (%vol.): 14,0

PH: 3,73

Residual Sugar (g/l): 1,4

Total Acidity (g/l AT): 5,3

Total SO2 (mg/l): 80

Serving temperature: 16-18°C

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.

GASTRONOMY:

An ideal companion for meat or poultry. Due to its balanced acidity, Dom Martinho 2013 is a perfect match for elaborate dishes of partridge, rabbit, or wild boar.

PRIZES:

2013 Vintage:

Monde Selection - Bruxelles - Silver Medal (2015)

International Wine Challenge - Bronze Medal (2015)

International Wine & Spirits Competition - Bronze Medal (2015)