



**BACALHÔA**  
WINES OF PORTUGAL

# Quinta do Carmo

## Red 2013



14,5  
%vol

16-18°



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.



12 months in French oak barrels.



# QUINTA DO CARMO RED 2013

DENOMINATION: Alentejo Regional Wine

GRAPE VARIETIES: Aragonez (40%), Alicante Bouschet (30%), Trincadeira (20%); Cabernet Sauvignon (10%)

AGEING: 12 months in French oak barrels

WINEMAKER: Hugo Carvalho

SOIL TYPE: Clay schist

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 centre for winemaking and production of all Alentejo wines 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 at the origin of Quinta do Carmo wine are located in a valley near the foothills of the Serra D'Ossa in clay schist terrains. This is the ideal *terroir* that allows very slow ripening grapes thus creating very elegant wines and concentrates. 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 at the end of the month. Each variety was vinified separately in the traditional vinification process by fermenting in stainless steel vats with controlled temperature. At the end of fermentation followed a skin maceration that took 7 to 15 days. The wines aged in French oak barrels for 12 months.

## ANALYSES:

Alcohol (%vol.): 14,5

PH: 3,64

Residual Sugar (g/l): 1,2

Total Acidity (g/l AT): 5,6

Total SO2 (mg/l): 105

Serving temperature: 16-18°C

## TASTING NOTES:

Quinta do Carmo Red 2013 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 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!

## PRIZES:

2012 Vintage:

Decanter World Wine Awards - Bronze Medal (2015)

International Wine & Spirits Competition - Bronze Medal (2015)

Concurso Vinhos de Portugal - Silver Medal (2015)

Revista de Vinhos - 17 Pts (2015)