

Quinta do Carmo Reserva

Red 2011



14,5
%vol

16 -18 °C



With a deep red color, this wine has a complex aroma with notes of red fruits such as strawberry, hints of orange blossom, rich coffee and crystallized fruit.



On the palate, this wine is strong with a good volume and with a balanced presence of tannins.



18 months in new French oak barrels.



QUINTA DO CARMO RESERVA 2011



DENOMINATION: Alentejo Regional Wine

GRAPE VARIETIES: Aragonez (45%), Alicante Bouschet (25%), Cabernet Sauvignon (20%) and Syrah (10%)

AGEING: 18 months in new French oak barrels

WINEMAKER: Hugo Carvalho

SOIL TYPE: Clay and limestone

FIRST HARVEST: N/A

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, Bacalh a 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 Bacalh a 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 Reserva 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 takes place during the month of September, with Aragonez and Syrah harvested in the 2nd week and Alicante Bouschet and Cabernet Sauvignon harvested in the end of the month. Each variety was vinified separately and underwent the a traditional vinification and fermentation in stainless steel vats with controlled temperature. At the end of fermentation followed 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 ageing the final wine was blended.

ANALYSES:

Alcohol (%vol.): 14,5

PH: 3,75

Residual Sugar (g/l): 3,9

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

Total SO2 (mg/I): 92

Serving temperature: 16-18  C

TASTING NOTES:

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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 Azeit o cheese, parmesan shavings or camembert.

PRIZES:

Concurso FIAPE - Alentejo - Silver Medal (2015)

Monde Selection - Bruxelles - Silver Medal (2015)

Decanter World Wine Awards - Bronze Medal (2015)

International Wine & Spirits Competition - Silver Medal (2015)