

CATARINA ROSÉ 2022



PENÍNSULA DE SETÚBAL REGIONAL WINE



8°C - 10°C



Castelão (50%);
Cabernet Sauvignon (50%)



Clay Limestone and
Sandy



N/A



75cl



6x Case
Case Weight: 7,13 kg
Case (L/W/H): 0,255 x 0,172 x 0,308 m
Case Volume: 0,014 m3



Filipa Tomaz da Costa



HISTORY

Catarina was born in the 1981 harvest, in honor of D. Catarina de Bragança, Princess of Portugal and Queen of England and was the first Portuguese brand of white wine to partially ferment in new wooden barrels. In 2018, Catarina red appears, which in 2021, Catarina Rosé, joins to complete the trio and, like Catarina white, stands out for its youthful, irreverent and fresh presentation, translating the terroir of the Península de Setúbal and transmitting the evolution of the brand.

PROFILE

For this rosé, two very important grape varieties were selected for our region and company. The emblematic Castelão (50%), the most important red grape in the Setúbal region, and Cabernet Sauvignon (50%), variety of the famous Bordeaux wines.

After a carefully selection of the grapes in the vineyards, the vintage dates are marked. The Castelão planted in the Pinheiro Ramudo vineyard was harvested in mid-September 2022 and the Cabernet Sauvignon from the Catarina vineyard entered the cellar at the end of September 2022.

The grape enters the cellar, is cooled and gently pressed; the wort obtained, after being clarified ferments at low temperatures (10 -12°C) achieving a very slow fermentation aimed at the preservation of the primary aromas of the varieties.

The final lot was then made in February 2023 on the 7th having been bottled on March 28, 2023. The Castelão grape contributes to aromas of red fruits such as strawberry and blackberry. The Cabernet, contributes aromas of violets and forest fruits.

TASTING NOTES

Pale pink in color, Catarina Rosé 2022 is marked by perfumes of violets and fruits of the forest; in the mouth these aromatic sensations are highlighted and intense, which together with a good acidity, originate a wine with an elegant, full, very mineral and fresh.

ANALYSIS

ALCOHOL (%VOL.): 13

TOTAL ACIDITY (g/l AT): 5,4

PH: 3,10

SO₂: 100

RESIDUAL SUGAR: 2,7

FOOD ALLERGENS: CONTAINS SULPHITES

VEGAN

FOOD PAIRING

It is the ideal accompaniment to salads and white meat dishes. It is also ideal served as an aperitif.

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BACALHÔA

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