

BACALHÔA CHARDONNAY

WHITE 2022



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,0
%vol



10°C - 12°C



Chardonnay (100%)



Clay Limestone



60% of the wine fermented and aged 5 months and a half in wooden barrels



75cl | 150cl



6x Case
Case Weight: 10,29 kg
Case (L/W/H): 0,285 x 0,193 x 0,310 m
Case Volume: 0,017 m3



Filipa Tomaz da Costa

PROFILE

Made from Chardonnay grapes, from our vineyard at "Cova da Ursa", located in the hills of Azeitão, in the Arrábida mountains. Its stony soils, clay-limestone, and the meso-climate of the Arrábida area, mean that the grapes ripen slowly for maximum quality. In 2022, the harvest of this variety took place on August 23rd, being a year of early maturation for all varieties. In this harvest, the grape matured slowly, originating mineral and floral characteristics and an excellent balance in natural acidity. From its careful winemaking technology, we highlight the full fermentation and maturation of 60% of the wine in new fine grain French oak barrels. Also in the traditional way, "batonnage" is made daily for a greater complexity of aromas and flavors. It was bottled between 17th and 19th April 2023.

TASTING NOTES

This harvest has a pale yellow color with greenish reflections, a rich aroma of yellow fruits characteristic of the Chardonnay variety, such as peach and pineapple, combined with toasted and vanilla "nuances", resulting from contact with French wood. In the mouth, we find strong flavors of yellow fruits well combined with wood, a frank acidity, which gives it a mineral character and a full and persistent finish. With aging in the bottle, it gains complexity, enhancing notes of dry fruits.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 6,0

PH: 3,35

SO₂: 120

RESIDUAL SUGAR: 0,6

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

An ideal accompaniment for fish or poultry with strong flavors. We also recommend with fat cheese or with the traditional DOP cheese from Azeitão.

HISTORY

This wine has continued to be produced since its first harvest in 1986. It was the first Portuguese Chardonnay produced, under the brand "Cova da Ursa", and also the first white wine, in Portugal, to be completely fermented in new French oak barrels.

Revised in 08/05/2023



BACALHÔA

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