

BACALHÔA MERLOT

RED 2020



REGIONAL PENÍNSULA DE SETÚBAL



16°C - 18°C



100% Merlot



Clay Limestone



25 months in oak barrels French fine grain 1/3 new, 1/3 with 1 year and 1/3 with 2 years and 12 months in bottle



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0,242 x 0,164 x 0,324
Case Volume: 0,013 m3



Filipa Tomaz da Costa

PROFILE

Fully produced with the Merlot grape variety of vineyards of Azeitão. These clay-limestone soils, in the transition from the slopes of the Arrábida foothills to the sandy plain, and the climatic conditions of this terroir, allow the grapes of this variety to be obtained with a strong local personality. In 2020, a year with normal maturation, the Merlot grapes were harvested in the first week of September. The end of the alcoholic fermentation and the malolactic fermentation took place in French oak barrels, which contributed to an excellent integration of the aromas and flavors of the grape and the wood. The subsequent prolonged maturation in the same barrels ensured a complementary organoleptic complexity.

TASTING NOTES

With an intense red color, it presents notes of cherry and plum, combined with nuances of chocolate, mocha coffee and spices. Bacalhôa Merlot is full in the mouth, it has matured fruit combined with elegant, but firm, tannins which gives it a complex and very persistent structure. This wine has a great ageing potential.

ANALYSIS

ALCOHOL (%VOL.): 14,5

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

PH: 3,48

RESIDUAL SUGAR (g/l): 1,3

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

It is the ideal accompaniment for cheeses and meat dishes .

HISTORY

Inspired by the famous Pomerol from Bordeaux, the “design” of the first 100% Portuguese Merlot wine began with the planting of a first vineyard in Má Partilha in the 1980s, followed by others in the clay-limestones of Azeitão. Since the first bottled harvest, in 1986, the same type of winemaking has been maintained, respectful of the full-bodied but very elegant profile of this brand.

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BACALHÔA

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