

BACALHÔA BICAL 1931 VINHAS VELHAS

WHITE 2021



DOC BAIRRADA CLÁSSICO



13,5
%vol

10°C - 12°C



100% Bical



White clay limestone of semi sandy structure.



60% fermented and aged for 12 months in new and 1-year-old French oak barrels and 40% in stainless steel.



75cl



6x Case
Case Weight: 12,22 kg
Case (L/W/H): 0,305 x 0,205 x 0,317 m
Case Volume: 0,020 m3



Francisco Antunes

PROFILE

The year 2021 stand out with a generalized delay in the development of the successive cycles of the vine. Regular and cyclical rainfall, cold during flowering and conditions for the development of diseases immediately led to a significant reduction in production, which was compounded by very long heat waves during July to September. However, the grapes that were harvested at the end of September were of an exemplary quality that allowed us to be very positive about the quality of the wines, which is why we expect 2021 to be an absolutely exceptional year in both whites and reds. During vinification, there is skin maceration for 12 hours, followed by alcoholic fermentation at 16°C, using only the purest tear must.

Bacalhôa Bical Bairrada Clássico White 2021 is made exclusively from grapes of the Bical variety. 60% of the wine in new, 1-year-old French oak barrels, which are battonaged (stirring the fine lees to increase the wine's flavor structure) for 6 months. Aged for 12 months in bottle.

TASTING NOTES

Very pale greenish yellow in color.

Intense, very delicate aroma with nuances of white-fleshed fruit and very soft toasted notes. Balanced and with a long and intense aftertaste. Perceptible mineral notes in the aroma and flavor that give it complexity and longevity. Good acidity, refined and elegant. Enormous evolutionary capacity.

ANALYSIS

ÁLCOOL (%VOL.): 13,5

ACIDEZ TOTAL (g/l AT): 6,1

PH: 3,11

AÇÚCAR TOTAL GLUC/FRUT. (G/L): 1,1

ALERGÉNIOS: CONTÉM SULFITOS

FOOD PAIRING

The wines made with the Bical grape variety, which evolve very positively in the bottle, are gastronomically adapted to fatty fish and delicate meats.

HISTORY

Quinta da Rigodeira was acquired by Aliança Vinhos de Portugal in 2003. In the heart of Bairrada, between Fogueira and Ancas, Quinta da Rigodeira has several plots, of which one stands out, planted in 1931 exclusively with white grape varieties with a special emphasis on the Bical variety.

Quinta da Rigodeira stands out for the diversity of wines it can offer: With the red variety Baga it gives rise, on the Vinha da Dôna, to Baga Clássico, with the Chardonnay variety to base wines for sparkling wine and with Bical to the White Bairrada Clássico. All of them are vinified separately, preserving the authenticity and unique character of each vineyard and grape variety.

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