

JP AZEITÃO

RED 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE




13,5 %vol  14°C - 16°C

 Syrah (34%),
Castelão (33%),
Aragonez (33%)

 Sandy Soil

 N/A

 25cl | 37,5cl | 75cl | 300cl

 6x Case
Case Weight: 7,13 kg
Case (L/W/H): 0,225 x 0,152 x 0,327
Case Volume: 0,011 m3

 Filipa Tomaz da Costa



HISTORY

In 1996, Bacalhôa Wines of Portugal was regarded as the Best Company of the Year by author of "Practical Roadmap for Portuguese Wines" for all the work that was done to increase wine consumption. The range of wine produced by Bacalhôa Wines is what some might call a genius idea and an excellent example of good price to quality relation. The author who wrote the roadmap said: "Antonio Francisco Avillez produced a wine that could be distributed and enjoyed by a large number of people, without disregard for quality. This way JP Azeitão went against the tendency that high quality wines in Portugal were only available for the elite. The success of this wine was extended to international markets including high sales in the U.S. and Irish markets.

PROFILE

The 2023 harvest was produced 34% from the Syrah grape variety, from sandy vineyards in the Palmela area. The remaining 66% of the lot is made with Castelão and Aragonez, wines from vines on sandy soils of the same region. The grape varieties are harvested separately, using a traditional winemaking, with short macerations and controlled temperature fermentations to allow the retention of the fruity aromas, aiming at a modern style, full of fruit, very pleasant to consume young. The final lot was made in January 2024 and in February it started to be bottled.

TASTING NOTES

Vibrant color, dominantly fruity aromas with nuances specifically of wild berries, strawberries and wild cherries. On the palate the flavors are integrated with a soft tannic structure.

ANALYSIS

ALCOHOL (%VOL.): 13,5
TOTAL ACIDITY (g/l AT): 5,5
PH: 3,50
SO₂: 100
RESIDUAL SUGAR: 6,3
FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

This wine is ideal to accompany light meat and cod dishes, can be served cooler than usual in red wines (14-16°C).

PRIZES AND DISTINCTIONS

2023 Vintage: **Mundus Vini Spring Tasting 2024 - Gold**

Revised in 04/03/2024



BACALHÔA

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