

CATARINA WHITE 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,0
%vol

10°C - 12°C



Fernão Pires (60%)
Chardonnay (25%)
Arinto (15%)



Clay Limestone



The Chardonnay variety fermented partially and aged 6 months in new French oak barrels



75cl / 150 cl



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

PROFILE

Wine produced with the two main Portuguese white varieties from Península de Setúbal, Fernão Pires and Arinto, and the world's most famous white grape variety, Chardonnay, from north-facing vineyards planted in claylimestone soils on the Azeitão slopes. In 2023, a year with lack of rain but with high summer temperatures, the grapes ripened early. Fernão Pires and Chardonnay were harvested in the second week of August; Arinto, a later variety, reached optimum maturity in September in the 2nd fortnight. Both the Fernão Pires and the Arinto must fermented separately in stainless steel tanks; part of the Chardonnay fermented in new French oak barrels, having aged in these same barrels for 6 months with "batonnage". The final batch was made at the beginning of February 2024 and was immediately bottled.

TASTING NOTES

This 2023 harvest, pale yellow in color, is very delicate, elegant, mineral and floral; in the mouth these impressions are confirmed with notes of yellow fruit, such as peach and pineapple, combined with subtle sensations of toasted wood, presenting a firm, very fresh, mineral, long and complex finish. It has the capacity for positive aging in the bottle, gaining complexity over time, highlighting notes of dried fruits and greater complexity.

ANALYSIS

ALCOHOL (%VOL.): 13,0

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

PH: 3,22

SO₂: 120

RESIDUAL SUGAR: 0,9

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

It is a good accompaniment to soups and fish dishes, and even light meat dishes or more spicy dishes, given its body and aromatic complexity. We also recommend it with cheese from Azeitão in an opposition of flavours.

HISTORY

Produced since the 1981 harvest, in honor of D.Catarina de Bragança, Princess of Portugal and Queen of England, it was the first Portuguese brand of white wine to partially ferment in new wooden barrels. It is one of the company's oldest references, having brought a new style of white wine to Portugal's winemaking reality.

Revised in 09/05/2024



BACALHÔA

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