

# BACALHÔA GRECO DI TUFO

## WHITE 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,5  
%vol

10°C-12°C

Greco (100%)

Limestone

NA

75cl | 150cl

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

Filipa Tomaz da Costa

### PROFILE

Produced with grapes of the Greco variety planted in the sandy soils Faias plains in the Setúbal Peninsula. The harvest of 2023 presents a good natural acidity, very floral, mineral and aromatic due to the climatic conditions of the agricultural year, with a little late ripening of the grape, which favored the quality of this variety. After an extensive pre-fermentative maceration, the grapes were gently pressed and the must fermented very slowly at a controlled temperature. It aged in its fine lees for five months, conferring it untuosity and a long end of mouth. The final lot was made on March 5, 2024, taking advantage of the “explosion” of aromas and freshness that marks wines that have just finished fermenting, and was bottled on May 20, 2024.

### TASTING NOTES

It has a golden yellow color, slightly turning orange. Complex aromas revealing floral and citrus notes, with hints of dried flowers, lavender, grapefruit and ripe orange. In the mouth presents it self elegant with enormous deepness, in a strong structure and body. Due its rarity, we can define this wine as Exotic, Personalized and Different.

### ANALYSIS

ALCOHOL (%VOL.): 13,5

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

PH: 3,05

SO<sub>2</sub>: 80

RESIDUAL SUGAR: 2,9

FOOD ALLERGENS: Contains Sulphites

VEGAN

### FOOD PAIRING

Great with soups, fish dishes as well as light meat dishes or spicy food, given its aromatic and complex body.

### HISTORY

Every year the company produces wines from several varieties of white grapes planted in our vineyards in Península de Setúbal. The last years found exceptional qualities in whites, we decided to create a new brand to make these gems known to consumers. This Greco di Tufo comes from the first Portuguese vine of this variety original in Ancient Romewhere it was famous for its aphrodisiac properties.

Revised in 06/06/2024



BACALHÔA

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