

BACALHÔA VERDELHO

WHITE 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



14,0 %vol 10°C - 12°C

 Verdelho (100%)

 Limestone

 NA

 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

Produced with Verdelho grapes planted on the plains of Faias in the Setúbal Peninsula. The 2023 harvest presents a well-pronounced natural acidity, very floral, mineral, and aromatic due to the climatic conditions of this harvest, with very slow grape ripening that always favors the quality of white wines. This Verdelho fermented slowly and aged on its fine lees for 6 months, giving it creaminess and a long finish.

Verdelho imparts tropical fruit and spice aromas to the wines. The final blend was made on March 6, 2024, taking advantage of the “explosion” of aromas and freshness that characterizes newly fermented wines, and it was bottled on July 9, 2024.

TASTING NOTES

It presents a straw yellow color, with greenish tonalities. Complex aromas revealing floral notes and tropical fruits with hints of passion fruit and apricot. In the mouth presents it self elegant with enormous deepness, in a strong structure and body.

ANALYSIS

ALCOHOL (%VOL.): 14,0
TOTAL ACIDITY (g/l AT): 5,2
PH: 3,05
SO₂: 80
RESIDUAL SUGAR: 0,6

VEGAN ALLERGENS: Contains Sulphites

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 we produce wines of various varieties of white grapes, planted in our vineyards at Península de Setúbal. Having, in recent years, found exceptional qualities in whites, we have decided to create a new brand to make known, to our consumers and friends, these precious varieties.

Bacalhôa Verdelho comes from our vineyards of the excellent sandy terroir of Faias, which provides elegant and fragrant wines with long and delicate finish.

Revised in 16/07/2024



BACALHÔA

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