

# CATARINA ROSÉ 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



13  
%vol



8°C - 10°C



Castelão (50%);  
Cabernet Sauvignon (50%)



Clay Limestone and  
Sandy



N/A



75cl



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

For this rosé, two very important grape varieties for our region and company were selected. The emblematic Castelão (50%), the most important red variety in the Setúbal region, and Cabernet Sauvignon (50%), the famous Bordeaux wine variety, the most well-known and widespread in the world.

After careful sampling of the grapes in the vineyards, the harvest dates are set. The Castelão planted in the Pinheiro Ramudo vineyard was harvested in mid-September 2023, and the Cabernet Sauvignon from the Catarina vineyard was brought into the winery at the end of September 2023.

The grapes enter the winery, are cooled, and gently pressed; the obtained must, after clarification, ferments at low temperatures (10-12°C) to achieve a very slow fermentation, aiming to preserve the primary aromas of the varieties.

The final blend was made in March 2023, and it was bottled in July 2024. The Castelão variety contributes aromas of red fruits such as strawberry and blackberry. The Cabernet provides aromas of violets and forest fruits.

## TASTING NOTES

Pale pink in color, Catarina Rosé 2023 is marked by perfumes of violets and fruits of the forest; in the mouth these aromatic sensations are highlighted and intense, which together with a good acidity, originate a wine with an elegant, full, very mineral and fresh.

## ANALYSIS

ALCOHOL (%VOL.): 12,7

TOTAL ACIDITY (g/l AT): 5,4

PH: 3,05

SO<sub>2</sub>: 100

RESIDUAL SUGAR: 2,2

FOOD ALLERGENS: CONTAINS SULPHITES

VEGAN

## FOOD PAIRING

It is the ideal accompaniment to salads and white meat dishes. It is also ideal served as an aperitif.

Revised in 16/07/2024

## HISTORY

Catarina was born in the 1981 harvest, in honor of D. Catarina de Bragança, Princess of Portugal and Queen of England and was the first Portuguese brand of white wine to partially ferment in new wooden barrels. In 2018, Catarina red appears, which in 2021, Catarina Rosé, joins to complete the trio and, like Catarina white, stands out for its youthful, irreverent and fresh presentation, translating the terroir of the Península de Setúbal and transmitting the evolution of the brand.



BACALHÔA

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