

SERRAS DE AZEITÃO

WHITE 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,5
%vol

10°C - 12°C



Fernão Pires (52%)
Verdelho (48%)



Clay limestone



N/A



37,5cl | 75cl



6uni. 75cl Case
Case Weight 7,13 kg
Case 0,225 x 0,152 x 0,327 m
Case Volume: 0,011 m³



Filipa Tomaz da Costa

PROFILE

Produced with Fernão Pires and Verdelho grapes varieties, planted in the plains and hills of the Península de Setúbal. The harvest of 2023 presents it self very floral, mineral, aromatic and with a very present natural acidity, due to the annual climatic conditions, with very slow and late grape maturations that favor the quality of the white wines. The grape varieties were vinified separately, fermenting at low temperatures, to conserve the primary aromas of the grape, thus achieving a new style of wine, fresh and very fruity. The Fernão Pires variety gives the wine the aromas of ripe yellow fruits and a large and striking structure, with a mineral touch, the Verdelho gives the wine aromas of tropical fruits and spices. The final lot was made in early March 2024, taking advantage of the “explosion” of aromas and freshness that marks the wines just fermented, and was soon bottled.

TASTING NOTES

Light citrus color with floral notes as well as hints of citrus, pineapple and peach. On the palate the flavors are enhanced. The wine is very fresh, mineral, full and enveloping, which gives it a very long and persistent finish.

ANALYSIS

ALCOHOL (%VOL.): 13,5
TOTAL ACIDITY (g/l AT): 5,4
PH: 3,12
SO₂: 100
RESIDUAL SUGAR: 0,7
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. We also recommend it with soft cheese.

HISTORY

The Serras de Azeitão Wine is inspired by Serra da Arrábida, the unforgettable natural landmark of this region of Setubal produced since 2001.

Revised in 16/07/2024



BACALHÔA

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