QUINTA DA BACALHÔA

RED 2021



PENÍNSULA DE SETÚBAL REGIONAL WINE



HISTORY

After several centuries of vineyards at Quinta da Bacalhôa – there are records dating back to the 15th century – in 1974 a vineyard was planted with the most famous French red grape varieties in the world, Cabernet Sauvignon and Merlot. Quinta da Bacalhôa was born in the 1979 harvest the first Cabernet Sauvignon/ Merlot in Portugal. The terroir of Quinta da Bacalhôa has since then allowed the production of a wine - there are now 45 vintages launched on the market - with an elegant profile and great aging capacity that is a classic among Portuguese wines.

PROFILE

The vineyard planted at Quinta da Bacalhôa finds the ideal "terroir" for the production of excellent wines - red and well drained limestone soils with mild climate due to the strong Atlantic influence. The grapes chosen in Quinta's vineyard, Cabernet Sauvignon and Merlot, benefit from natural conditions for slow and balanced maturation. In 2021, both Merlot and Cabernet Sauvignon presented grapes with ideal maturation levels and very healthy for the harvest. After the fermentation of the elementary wines at controlled temperature, a period of 'cuvaison' (post-fermentative skin maceration) of a week was followed. With a careful selection, contemplating numerous tests and analyzes, the final lot was created which staged in new French oak barrels for 24 months.

TASTING NOTES

Maintaining its classical style, Quinta da Bacalhôa presents red fruits aromas, combined with wood and spices nuances. In the mouth, the sensations of red fruits are highlighted and combined with soft tannins. It has a fresh, slightly mineral, elegant and very complex ending.

ANALYSIS

ALCOHOL (%VOL.): 14,0 TOTAL ACIDITY (g/I AT): 6,4 PH: 3,49 SO₂: 140 RESIDUAL SUGAR: 0,8 FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Vigorous yet elegant, full of flavour, Quinta da Bacalhôa red is the ideal accompaniment to red meat and game dishes.



BACALHÔA

Estrada Nacional 10, Vila Nogueira de Azeitão 2925-901 Azeitão

ALIANÇA

Rua do Comércio, 444 Apartado 6 3781-908 Sangalhos bacalhoa.pt

Revised in 24/12/2024

+ 351 212 198 060 | + 351 212 198 066 | info@bacalhoa.pt