

# JP AZEITÃO WHITE 2024



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,0  
%vol



8°C - 10°C



MoscateL de Setúbal (65%)  
Fernão Pires (35%)



Sandy Soil



N/A



25 cl | 37,5cl | 75cl | 300cl



6x Case  
Case Weight: 7,13  
Case (L/W/H): 0,225 x 0,153 x 0,324 m  
Case Volume: 0,011 m3



Filipa Tomaz da Costa

## PROFILE

Produced in 2024 from the two main white grape varieties of the Setúbal Peninsula, MoscateL de Setúbal and Fernão Pires. In this harvest, the year unfolded very dry, with a hot summer, significantly advancing grape ripening. Fernão Pires was harvested in early August, while MoscateL de Setúbal was picked in the first two weeks of September. These two grape varieties were vinified separately, employing gentle pressing methods and low-temperature fermentations to preserve the primary grape aromas. In December 2024, the varietal wines were then blended, with MoscateL de Setúbal contributing floral characteristics and freshness to the final blend, and Fernão Pires providing structure and aromas of yellow fruits.

## TASTING NOTES

JP Azeitão White 2024 presents a citrus color, very floral and fruity aroma with notes of orange blossom, pineapple and citrus. On the palate these sensations are enhanced and supplemented by a very accentuated acidity and an elegant structure, giving a fresh, long and persistent finish. These characteristics suggest that it be served very cool 8°C.

## ANALYSIS

ALCOHOL (%VOL.): 13,0

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

PH: 3,18

SO<sub>2</sub>: 94

RESIDUAL SUGAR: 0,48

FOOD ALLERGENS: Contains Sulphites

VEGAN

## FOOD PAIRING

A great match for grilled fish, salads or with appetizers.

## PRIZES AND DISTINCTIONS

- Mundus Vini Spring Tasting 2021 - GOLD Medal

## HISTORY

In a country like Portugal, known for its sun, with about 800 km of coastline and stunning blue ocean and cool water, where you can find some of the best fish in Europe, Bacalhóa had to invent a white wine in perfect harmony with this "Art of Living". In an era where refreshing and fruity Portuguese white wines were still thriving, it was important to create a great fresh, light, and ultra modern white wine. JP Azeitão White is a milestone in the history of Bacalhóa Vinhos de Portugal. It was a sales success and in three years surpassed the 3 million bottles sold. Now with a new image, we explain the main characteristics of each breed used, to satisfy the increasingly demanding and informed consumers.

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