

SERRAS DE AZEITÃO

RED 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



Aragonez (75%),
Alicante Bouschet (25%)



Sandy Loam



NA



37,5cl / 75cl



6x Case
Case Weight: 7,18 kg
Case (L/W/H): 0,225 x 0,153 x 0,324m
Case volume: 0,011 m3



Filipa Tomaz da Costa

PROFILE

Produced from the grape varieties Aragonez and Alicante Bouschet planted in the Peninsula of Setúbal. These grapes find the ideal terroir for a rich, elegant and soft wine in the mouth, in the low-yield vineyards of the sandy soils of Palmela. The different varieties, having reached the ideal maturation, were vinified separately using a traditional method. The final lot was made in May 2024 and then bottled.

TASTING NOTES

With a deep red color the Serras de Azeitão Red 2023 presents aromas of red and black fruits like cherry, combined with notes of wild flowers; in the mouth the sensation of this fruit is intense, originating a wine with a full, soft, very fresh and persistent finish. It has a great aging potential in the bottle.

ANALYSIS

ALCOHOL (%VOL): 14,0
TOTAL ACIDITY (G/L AT): 5,6
PH: 3,55
SO2: 125
TOTAL SUGAR (G/L): 7,0
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

It's a good companion for dishes of white meat or fish.

PRIZES AND DISTINCTIONS

- Mundus Vini Spring Tasting 2021 - GOLD Medal

HISTORY

This Serras de Azeitão Red wine has been produced since 2001.

Revised in 10/02/2025



BACALHÔA

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