

# CATARINA WHITE 2021

PENÍNSULA DE SETÚBAL REGIONAL WINE



12,5  
%vol

8°C - 10°C



Castelão (75%);  
Cabernet Sauvignon (25%)



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 m<sup>3</sup>



Filipa Tomaz da Costa

## PROFILE

For this rosé two varieties were selected, the emblematic Castelão (75%), one of the most important in Peninsula de Setúbal, and the iconic Cabernet Sauvignon (25%), a variety of the famous Bordeaux wines, the best known and most popular in the world, which gives also origin to the famous Quinta da Bacalhôa. After careful sampling of the grapes in the vineyards, the dates of vintage are marked. The Castelão planted in the Pinheiro Ramudo vineyard, was harvested on 15 September 2021 and Cabernet Sauvignon from Catarina's vineyard entered the cellar on 09/24/2021. The grape enters the cellar, is cooled and gently pressed, after being clarified, it ferments at low temperatures (10 - 12°C) thus achieving a very slow fermentation aiming at preservation of the primary aromas of the grape varieties.

The final lot was then made in December 2021 on the 14th.

The Castelão variety contributes to aromas of red fruits such as strawberry and blackberry. Cabernet contributes with aromas of violets and forest fruits.

## TASTING NOTES

Pale pink in color, Catarina Rosé 2021 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.): 12,6

TOTAL ACIDITY (g/l AT): 6,2

pH: 3,05

SO<sub>2</sub>: 100

RESIDUAL SUGAR: 3,3

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

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

Revised in 29/03/2022

## 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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