

# BACALHÔA CHARDONNAY BRANCO 2021



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,0  
%vol



10°C - 12°C



Chardonnay (100%)



Clay Limestone



65% of the wine stays for 5 months in new French oak barrels



75cl | 150cl



6x Case  
Case Weight: 10,29 kg  
Case (L/W/H): 0,285 x 0,193 x 0,310 m  
Case Volume: 0,017 m3



Filipa Tomaz da Costa

## PROFILE

Made from Chardonnay grapes, from our vineyard at “Cova da Ursa”, located in the hills of Azeitão, in the Arrábida mountains. Its stony soils, clay-limestone, and the meso-climate of the Arrábida area, mean that the grapes ripen slowly for maximum quality. In 2021, the harvest of this variety was done on 6th September 2021, being a slightly late development year for all the grape varieties; in this harvest, the grape had a slow maturation giving mineral and floral characteristics and an excellent balance in natural acidity. From its careful winemaking technology, we highlight the fermentation and complete maturation of 63% of the wine in new fine French oak barrels. Also, in the traditional way is made daily “batonnage” for a greater complexity of aromas and flavors. It was bottled in 29th and 31th March 2022.

## TASTING NOTES

This wine presents a pale yellow color with green reflections, and rich fruit aromas, such as peach and pineapple, characteristic of Chardonnay. These aromas are combined with nuances of toast and vanilla imparted from the oak were it aged. On the palate, we find strong flavors of fruit harmonizing with the oak, and a very present acidity that gives it a mineral characteristic, resulting in a full and persistent finish. With the ageing in bottle the wine gains complexity.

## ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 6,5

PH: 3,25

SO<sub>2</sub>: 110

RESIDUAL SUGAR: 1,1

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

An ideal accompaniment for fish or poultry with strong flavors. We also recommend with fat cheese or with the traditional cheese from Azeitão.

## HISTORY

This wine has continued to be produced since its first harvest in 1986. It was the first Portuguese Chardonnay produced, under the brand “Cova da Ursa”, and also the first white wine, in Portugal, to be completely fermented in new French oak barrels.

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BACALHÔA

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



ALIANÇA

Rua do Comércio, 444  
Apartado 6  
3781-908 Sangalhos

[bacalhoa.pt](http://bacalhoa.pt)

+351 212 198 060 | +351 212 198 066 | [info@bacalhoa.pt](mailto:info@bacalhoa.pt)