

BACALHÔA SYRAH

2019



REGIONAL PENÍNSULA DE SETÚBAL



14,5
%vol



16°C - 18°C



Syrah (100%)



Sandy



16 months in French oak 1/3 new, 1/3
1 year old and 1/3 2 year old



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0,242 x 0,164 x 0,324 m
Case Volume: 0,013m³



Filipa Tomaz da Costa

PROFILE

In 2019, we selected the grapes from the Pinheiro Ramudo vineyard, harvested in the first week of October. The classic vinification of guard reds was followed by an aging for 16 months in French oak barrels. The profile of 2019, a normal year and during the maturation period with moderate temperatures and large temperature ranges day and night, allowed a perfect maturation resulting in a full-bodied and aromatically exuberant profile, with surprisingly good acidity and a structure supported by soft tannins as characteristic of the Syrah's from the sands of Poceirão.

TASTING NOTES

Very deep red color, intense aromas dominated by notes of fruit, as a composition of plum, cherry and spices. In the mouth it is dense, enveloping, with a well marked acidity. Structured and persistent.

ANALYSIS

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 6,3

PH: 3,46

SO₂: 120

RESIDUAL SUGAR: 0,9

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

It is the ideal accompaniment for cheeses and meat dishes .

HISTORY

In the 90s the company bet on the introduction of new varieties, of different origins, in the region of Peninsula of Setúbal. With these new plantations, it was made the plan to create wines from a single grape variety. One of the chosen was the Syrah, the famous grape variety of "Côte du Rhône" that was planted in our vineyards "Carrasqueira" and "Tátá" in the area of Poceirão (Palmela). Its poor sandy terrains and the strong daily and annual temperature fluctuations favor the obtaining of complex wines with local personality. The first 100% wine of this variety was from the 1999 harvest.

Revised in 22/07 /2022



BACALHÔA

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



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhoa.pt

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