

BACALHÔA MERLOT

RED 2019



REGIONAL PENÍNSULA DE SETÚBAL



14,5
%vol

16°C - 18°C



100% Merlot



Clay Limestone



14 months in oak barrels French fine grain 1/3 new, 1/3 with 1 year and 1/3 with 2 years and 12 months in bottle



75cl



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



Filipa Tomaz da Costa

PROFILE

Fully produced with the Merlot grape variety of vineyards of Azeitão. These clay-limestone soils, in the transition from the slopes of the Arrábida foothills to the sandy plain, and the climatic conditions of this terroir, allow the grapes of this variety to be obtained with a strong local personality. In 2019, a year with normal maturation, the Merlot grapes were harvested in the second week of September. The end of the alcoholic fermentation and the malolactic fermentation took place in French oak barrels, which contributed to an excellent integration of the aromas and flavors of the grape and the wood. The subsequent prolonged maturation in the same barrels ensured a complementary organoleptic complexity.

TASTING NOTES

With an intense red color, it presents notes of cherry and plum, combined with nuances of chocolate, mocha coffee and spices. Bacalhôa Merlot is full in the mouth, it has matured fruit combined with elegant, but firm, tannins which gives it a complex and very persistent structure. This wine has a great ageing potential.

ANALYSIS

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 6,0

PH: 3,51

SO₂: 110

RESIDUAL SUGAR (g/l): 1,2

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

It is the ideal accompaniment for cheeses and meat dishes .

HISTORY

The “design” of this first Portuguese Merlot started in the Má Partilha vineyard in the 80's, which was planted with the Pomerol (one of the main regions where it's planted) vineyards technique. It presents yet another technological characteristic, the one of finalizing fermentations, alcoholic and malolactic, in new French oak barrels. Bacalhôa Merlot 2018 “Má Partilha” is a very attractive wine for the majority of wine appreciators and the proof is seen through the designation “best seller” that had to be assigned to it and through the comments made about this wine. An example of that is something that has been written in the “Wine Times” a few years ago: “this wine promises to become one of the great merlot-based wines of the world in the near future”.

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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

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