

# BACALHÔA ALICANTE BOUSCHET

## RED 2019



REGIONAL PENÍNSULA DE SETÚBAL



Alicante Henri Bouschet (100%)



Sandy



20 months in French oak barrels



75cl



6x Case  
Case Weight: 8,14 kg  
Case (L/W/H): 0,242 x 0,164 x 0,324  
Case Volume: 0,013 m<sup>3</sup>



Filipa Tomaz da Costa

### PROFILE

From our Pinheiro Ramudo vineyard in the sandy terroir of the Setúbal Peninsula where the Alicante Bouschet variety produces wines exuberant in their elegance, potency and complexity.

In its vinification a traditional method was used; fermented at controlled temperature (25°C), followed by a period of post-fermentation skin maceration.

Finally, after separating the solid parts, the entire wine was aged for 20 months in first, second and third year French oak barrels.

In April 2022, the final batch was prepared and bottled in July of the same year.

Already in bottle, it ages in the company's cellars until it is commercialized.

### TASTING NOTES

Deep colour and red fruits aromas, such as ripe strawberry. Notes of menthol and spices, this wine presents it self structured, vivid, complex and long. It has a great ageing potential.

### ANALYSIS

ALCOHOL (%VOL.): 14,5

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

PH: 3,55

SO<sub>2</sub>: 105

RESIDUAL SUGAR: 1,0

FOOD ALERGENS: CONTAINS SULFITES

### FOOD PAIRING

It is the ideal accompaniment for cheeses and meat dishes.

### PRIZES AND DISTINCTIONS

-Decanter World Wine Awards 2021- Silver Medal

### HISTORY

The diversity and unique nature of grape varieties is a theme increasingly addressed by wine producers around the world. In Portugal we have varieties and terroirs that give us unique wines. This is the reason why Bacalhôa has created a new range of varietal wines, where the grape variety is star. This is a long-term project, with a commitment to provide the consumer with a quality wine, with the best grape varieties, from unique terroirs. Each wine will reflect the uniqueness characteristic of each grape variety.

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BACALHÔA

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