

QUINTA DA BACALHÔA

WHITE 2021



PENÍNSULA DE SETÚBAL REGIONAL



13,5
%vol

10°C - 12°C



Sémillon (50%),
Alvarinho (25%),
Sauvignon blanc (25%)



Clay Limestone



7% of the must fermented and
aged for 6 months in new French
oak barrels.



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0.242 x 0.164 x 0.324 m
Case Volume: 0,013 m³



Filipa Tomaz da Costa

PROFILE

From the vineyards located at the Quinta da Bacalhôa we selected Sémillon, Sauvignon Blanc, and Alvarinho at their highest maturity to produce Quinta da Bacalhôa 2021. Each variety is vinified separately respecting their unique ripeness for the highest quality result. With an initial fermentation in stainless steel tanks, 7% of the Sémillon must is aged in new French oak barrels for 6 months with batonnage. After the conclusion of the final blend, in March 2022 Quinta da Bacalhôa White was bottled.

TASTING NOTES

It presents a straw yellow color, with greenish tinges, aromas complexes revealing fruity characters with notes of grapefruit, passion fruit and apricot, floral characters such as linden and honey, in a mouth elegant and of great depth in a strong structure and body. It is a deep, sophisticated and complex wine.

ANALYSIS

ALCOHOL (%VOL.): 13,5

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

PH: 3,13

SO₂: 110

RESIDUAL SUGAR: 1,58

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

This wine pairs nicely with strongly flavored fish dishes or poultry. We also recommend the regional cheese from Azeitão or with any other kind of soft cheese.

HISTORY

In 2000 the project began to create the first white wine to be produced at Quinta da Bacalhôa. Two famous grape varieties were finally planted Sémillon and Sauvignon Blanc, two of the most important white varieties in Bordeaux, and Alvarinho, which is a well known variety in Portugal. With these grapes we wanted to extend the possibilities of winemaking at Quinta da Bacalhôa.

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BACALHÔA

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