

BACALHÔA SAUVIGNON BLANC

WHITE 2022



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,0
%vol



10°C - 12°C



100% Sauvignon blanc



Clay Limestone



NA



75cl



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

Produced with Sauvignon Blanc grapes planted in the Serra da Arrábida, on the Setúbal Peninsula. The 2022 harvest has a very present natural acidity, very floral, mineral and aromatic due to the climatic conditions of this harvest, with very slow grape maturation that always favors the quality of white wines. From an exceptional year of white wines, this Sauvignon Blanc fermented slowly and aged on its fine lees for 6 months, giving it a smooth and long aftertaste. The final batch was made in March 2023, taking advantage of the “explosion” of aromas and freshness that characterizes freshly fermented wines, having been bottled on April 5th, 2023.

TASTING NOTES

A concentrated and refreshing Sauvignon blanc. Complex and precise aromas and flavors where vegetal and fruity notes of grapefruit and passion fruit stand out.

ANALYSIS

ALCOHOL (%VOL.): 13,0

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

PH: 3,04

SO₂: 80

RESIDUAL SUGAR: 0,7

FOOD ALLERGENS: CONTAINS SULPHITES

VEGAN

FOOD PAIRING

It is a good accompaniment to soups and fish dishes, and even light meat dishes or more spicy dishes, given its body and aromatic complexity.

HISTORY

Every year Bacalhôa produces wines from several varieties of white grapes planted in our vineyards on the Setúbal Peninsula. Having found exceptional qualities in Sauvignon Blanc whites in recent years, we decided to create a new brand to make these gems known to consumers. This variety is famous both in the French wine region of Sancerre and in New Zealand. This wine comes from our vineyard of the excellent terroir clay-limestone of Serra da Arrábida, namely the vineyard of Quinta da Bacalhôa which provides elegant and fragrant wines with a long and delicate finish.

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BACALHÔA

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