

BACALHÔA VERDELHO

WHITE 2022



PENÍNSULA DE SETÚBAL REGIONAL WINE



14,0 %vol  10°C - 12°C

 Verdelho (100%)

 Limestone

 NA

 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

Produced with grapes of the Verdelho grape variety, planted in the Faias plains at Península de Setúbal. The harvest of 2022 presents a very present natural acidity, very floral, mineral and aromatic due to the annual climatic conditions, with grape maturations very slow and late, grape maturations which favors the quality of white wines. This white wine fermented slowly and aged in its fine lees for 6 months, giving it unctuousness and long finish. The Verdelho gives the wines aromas of tropical fruits and spices. The final lot was made on 27th February 2023, taking advantage of an "explosion" of aromas and freshness that marks the recently fermented wines. It was bottled on 26th April 2023.

TASTING NOTES

It presents a straw yellow color, with greenish tonalities. Complex aromas revealing floral notes and tropical fruits with hints of passion fruit and apricot. In the mouth presents itself elegant with enormous deepness, in a strong structure and body.

ANALYSIS

ALCOHOL (%VOL.): 14,0
TOTAL ACIDITY (g/l AT): 5,7
PH: 3,06
SO₂: 100
RESIDUAL SUGAR: 0,7
FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

Great with soups, fish dishes as well as light meat dishes or spicy food, given its aromatic and complex body.

HISTORY

Every year we produce wines of various varieties of white grapes, planted in our vineyards at Península de Setúbal. Having, in recent years, found exceptional qualities in whites, we have decided to create a new brand to make known, to our consumers and friends, these precious varieties.

Bacalhôa Verdelho comes from our vineyards of the excellent sandy terroir of Faias, which provides elegant and fragrant wines with long and delicate finish.

Revised in 08/05/2023



BACALHÔA

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