

BACALHÔA GRECO DI TUFO

WHITE 2022



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,5
%vol



10°C - 12°C



Greco (100%)



Limestone



NA



75cl | 150cl



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



Filipa Tomaz da Costa

PROFILE

Produced with grapes of the Greco variety planted in the sandy soils Faias plains in the Setúbal Peninsula. The harvest of 2022 presents a good natural acidity, very floral, mineral and aromatic due to the climatic conditions of the agricultural year, with a little late ripening of the grape, which favored the quality of this variety. After an extensive pre-fermentative maceration, the grapes were gently pressed and the must fermented very slowly at a controlled temperature. It aged in its fine lees for five months, conferring it untuosity and a long end of mouth. The final lot was made in March 1st 2023, taking advantage of an “explosion” of aromas and freshness that marks the recently fermented wines. It was bottled on April 20th 2023.

TASTING NOTES

It has a golden yellow color, slightly turning orange. Complex aromas revealing floral and citrus notes, with hints of dried flowers, lavender, grapefruit and ripe orange. In the mouth presents it self elegant with enormous deepness, in a strong structure and body. Due its rarity, we can define this wine as Exotic, Personalized and Different.

ANALYSIS

ALCOHOL (%VOL.): 13,5

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

PH: 3,18

SO₂: 95

RESIDUAL SUGAR: 1,7

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 the company produces wines from several varieties of white grapes planted in our vineyards in Península de Setúbal. The last years found exceptional qualities in whites, we decided to create a new brand to make these gems known to consumers. This Greco di Tufo comes from the first Portuguese vine of this variety original in Ancient Rome where it was famous for its aphrodisiac properties.

Revised in 05/05/2023



BACALHÔA

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