

JP AZEITÃO ROSÉ 2022



PENÍNSULA DE SETÚBAL REGIONAL WINE



12,5
%vol



8°C - 10°C



Syrah (85%) and other varieties (15%)



Clay limestone



N/A



75cl



6x Case
Case Weight: 7,13 kg
Case (L/W/H): 0,225 x 0,152 x 0,327 m
Case Volume: 0,011 m3



Filipa Tomaz da Costa

PROFILE

Produced from the Syrah grape variety (85%) from vineyards located in the Setúbal Peninsula. After a careful sampling of the grape in the vines, the harvest dates are schedule. The grape enters the cellar, it is cooled and gently pressed; the obtained must, after decanted, ferments at low temperatures (10-12°C) achieving a very slow fermentation aiming to the preservation of the primary aromas of the grape variety. The various wines are then mixed. Syrah contributes to aromas of red fruits like cherry. After blending, the protein and tartaric stabilization is followed by filtration. The final batch was made in early February 2022, and was soon bottled.

TASTING NOTES

With a pale pink color, JP Azeitão Rosé presents fruity aromas prevenient from the grape Syrah. On the palate the aromatic sensations are intense supplemented with good acidity, originating a wine with a full, fresh finish with mineral notes.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 5,4

PH: 3,09

SO₂: 110

RESIDUAL SUGAR: 5,5

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

An ideal pair for salads, poultry, or to serve as an aperitif.

HISTORY

One of the most important brands of our company, Bacalhôa Wines of Portugal, was missing a rose! We offer this wine as a fresh, fruity and light option.

Revised in 28/05/2023



BACALHÔA

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