BACALHÔA ROXO BOSÉ 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



HISTORY

The Moscatel Roxo grape variety was only a few years ago an enduring variety. Considering that it originates wines of Superior Quality, Bacalhôa Vinhos de Portugal, promoted the planting of the largest vineyard of Moscatel Roxo in the world (5.284 ha). Traditionally always used for wine Generous Wines DO Setúbal. Having in the last years found exceptional qualities in rosés wines of this breed we decided to create a new brand to make this preciousness known to consumers. This is the fifth harvest of this rosé wine that we bottle.

PROFILE

Produced with Moscatel Galego Roxo grapes planted in 2003, on the northern slopes of the Serra da Arrábida, in Azeitão, in the Quinta dos Frades vineyard. After careful sampling of the grapes in the vineyard, the harvest date was set. On August 9 and 10, the grapes were brought into the winery, cooled, and gently pressed; the obtained must, after clarification, fermented at low temperatures (10-12°C) to achieve a very slow fermentation, aiming to preserve the primary aromas of the variety. It aged on its fine lees for six months, giving it creaminess and a long finish.

The final blend was made on April 15, 2024, taking advantage of the "explosion" of aromas and freshness that characterizes newly fermented wines, and it was bottled on July 8, 2024.

TASTING NOTES

This rare, pale pink wine has an intense, rich and complex aroma with floral notes of roses and orange blossom. In the mouth these aromatic sensations are enhanced and intensified, which together with a good natural acidity, give rise to a wine with a full, very mineral and fresh finish. Given its rarity we can define it as Rare and Original.

ANALYSIS

ALCOHOL (%VOL.): 13,0 TOTAL ACIDITY (g/I AT): 6,0 PH: 3,29 SO₂: 90 RESIDUAL SUGAR: 0,6 FOOD ALLERGENS: CONTAINS SULPHITES

VEGAN

FOOD PAIRING

It is the ideal accompaniment to salads and white meat dishes. It is also ideal served as an aperitif. It's a good accompaniment to soups and fish dishes, and even light meat dishes or more spicy dishes, given its body and aromatic complexity.



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