

BACALHÔA BICAL 1931 VINHAS VELHAS WHITE 2022

DOC BAIRRADA CLÁSSICO



10°C - 12°C



100% Bical



White clay limestone of semi sandy structure.



50% fermented and aged for 12 months in new and 1-year-old French oak barrels and 50% in stainless steel.



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



Francisco Antunes

AWARDS:



Fórum de Enólogos
Gold Medal



Magazine
Paixão Pelo Vinho
Edition nº 104
Award PPV Excellence

PROFILE

In the Bairrada region, the 2022 viticultural year was extremely hot, with low rainfall. The viability of the vines was ensured by the region's clay soils.

The prolonged heat waves from July to September led to an early harvest.

However, the grapes harvested in late September were of exemplary quality, allowing us to be highly optimistic about the quality of the wines.

As a result, we anticipated an absolutely exceptional 2022 vintage for both whites and reds.

During vinification, there is a 12-hour skin maceration, followed by alcoholic fermentation at 16°C, using only the purest free-run must.

Bacalhôa Bical Bairrada Clássico Branco 2022 is made exclusively from Bical grapes. We ferment 60% of the wine in new and one-year-old French oak barrels, with bâtonnage (stirring of the fine lees to enhance the wine's texture) for six months. It then ages for 13 months in the bottle.

TASTING NOTES

Very pale greenish yellow in color.

Intense, very delicate aroma with nuances of white-fleshed fruit and very soft toasted notes. Balanced and with a long and intense aftertaste. Perceptible mineral notes in the aroma and flavor that give it complexity and longevity. Good acidity, refined and elegant. Enormous evolutionary capacity.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY(g/l AT): 5,8

PH: 3,11

RESIDUAL SUGAR GLUC/FRUT. (g/L): 0,9

ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

The wines made with the Bical grape variety, which evolve very positively in the bottle, are gastronomically adapted to fatty fish and delicate meats.

HISTORY

Quinta da Rigodeira was acquired by Aliança Vinhos de Portugal in 2003. In the heart of Bairrada, between Fogueira and Ancas, Quinta da Rigodeira has several plots, of which one stands out, planted in 1931 exclusively with white grape varieties with a special emphasis on the Bical variety.

Quinta da Rigodeira stands out for the diversity of wines it can offer: With the red variety Baga it gives rise, on the Vinha da Dôna, to Baga Clássico, with the Chardonnay variety to base wines for sparkling wine and with Bical to the White Bairrada Clássico. All of them are vinified separately, preserving the authenticity and unique character of each vineyard and grape variety.

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