

JP AZEITÃO ROSÉ 2024



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,0
%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%) sourced from vineyards in the Setúbal Peninsula. After a rigorous grape sampling process in the vineyard, the harvest dates are determined. Upon arrival at the winery, the grapes are immediately chilled and gently pressed. The resulting must is clarified and ferments at low temperatures (10-12°C), allowing for a slow fermentation that preserves the primary aromas of the variety.

After fermentation, the different wines are blended, highlighting the characteristic red fruit aromas of Syrah, such as cherry and Morello cherry. This is followed by protein and tartaric stabilization, culminating in careful filtration. The final blend was prepared in January 2025.

TASTING NOTES

Pale pink in color, JP Azeitão Rosé is distinguished by fruity notes of Morello cherry and cherry, characteristic of the Syrah grape variety. On the palate, these aromatic sensations are enhanced and intense, combining with good acidity to create a wine with a full-bodied, very mineral, and fresh finish.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 5,2

PH: 3,11

SO₂: 90

TOTAL SUGAR (g/l AT): 6,5

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 02/04/2025



BACALHÔA

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