BACALHÔA SAUVIGNON BLANC
WHITE 2024

BACALHÔA

PENÍNSULA DE SETÚBAL REGIONAL WINE

13,5 %vol

10ºC - 12ºC

100% Sauvignon blanc

Clay Limestone

NA

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

Filipa Tomaz da Costa

PROFILE

Produced with Sauvignon Blanc grapes planted in the Setúbal Peninsula. The 2025 harvest presents a well-pronounced natural acidity, very floral, mineral, and aromatic due to the climatic conditions of this harvest, with very slow grape ripening that always favors the quality of white wines. This Sauvignon Blanc fermented slowly and aged on its fine lees for 6 months, giving it creaminess and a long finish.

The final blend was made in March 2025, taking advantage of the "explosion" of aromas and freshness that characterizes newly fermented wines, and it was bottled in March 2025.

TASTING NOTES

A concentrated and refreshing Sauvignon blanc. Complex and precise aromas and flavors where vegetal and fruity notes of grapefruit and passion fruit stand out.

ANALYSIS

ALCOHOL (%VOL.): 13,5
TOTAL ACIDITY (g/l AT): 5,7
PH: 3,16
SO_2: 100
RESIDUAL SUGAR: 0,46
FOOD ALLERGENS: CONTAINS SULPHITES
VEGAN

FOOD PAIRING

It is a good accompaniment to soups and fish dishes, and even light meat dishes or more spicy dishes, given its body and aromatic complexity.

HISTORY

Every year Bacalhôa produces wines from several varieties of white grapes planted in our vineyards on the Setúbal Peninsula. Having found exceptional qualities in Sauvignon Blanc whites in recent years, we decided to create a new brand to make these gems known to consumers. This variety is famous both in the French wine region of Sancerre and in New Zealand. This wine comes from our vineyard of the excellent terroir clay-limestone of Serra da Arrábida, namely the vineyard of Quinta da Bacalhôa which provides elegant and fragrant wines with a long and delicate finish.

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