

BACALHÔA VERDELHO

WHITE 2024



PENÍNSULA DE SETÚBAL REGIONAL WINE



10°C - 12°C



Verdelho (100%)



Limestone



NA



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0,242 x 0,164 x 0,324
Case Volume: 0,013 m3



Filipa Tomaz da Costa

PROFILE

Produced from Verdelho grapes grown on the plains of Faias in the Setúbal Peninsula, this 2024 vintage white wine stands out for its vibrant natural acidity, intense floral character, marked minerality, and expressive aromatics — all enhanced by the year's climatic conditions, which allowed for a slow and balanced ripening of the grapes, ideal for crafting high-quality white wines.

Fermentation occurred slowly, followed by six months of aging on fine lees, lending the wine a smooth, rounded texture and a long, lingering finish. The Verdelho variety contributes distinctive aromas of tropical fruits and spices, adding depth to the aromatic profile.

The final blend was assembled in March 2025, taking full advantage of the burst of freshness and fragrance that characterizes newly fermented wines. Bottling took place on April 9th, 2025.

TASTING NOTES

It presents a straw yellow color, with greenish tonalities. Complex aromas revealing floral notes and tropical fruits with hints of passion fruit and apricot. In the mouth presents it self elegant with enormous deepness, in a strong structure and body.

ANALYSIS

ALCOHOL (%VOL.): 13,5

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

PH: 3,28

SO₂: 82

RESIDUAL SUGAR: 0,52

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

Great with soups, fish dishes as well as light meat dishes or spicy food, given its aromatic and complex body.

HISTORY

Every year we produce wines of various varieties of white grapes, planted in our vineyards at Península de Setúbal. Having, in recent years, found exceptional qualities in whites, we have decided to create a new brand to make known, to our consumers and friends, these precious varieties.

Bacalhôa Verdelho comes from our vineyards of the excellent sandy terroir of Faias, which provides elegant and fragrant wines with long and delicate finish.

Revised in 24/04/2025



BACALHÔA

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