

SERRAS DE AZEITÃO

ROSÉ 2024



PENÍNSULA DE SETÚBAL REGIONAL WINE



8°C - 10°C



Syrah (85%) and other varieties (15%)



Clay Limestone



N/A



75cl



6x Case
Case Weight: 7,18 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 located in the Setúbal Peninsula. Following a rigorous sampling of the grapes in the vineyard, harvest dates are carefully determined. Upon arrival at the winery, the grapes are immediately cooled and gently pressed. The resulting must is clarified and then fermented at low temperatures (10–12°C), allowing for a slow fermentation that preserves the grape's primary aromas.

After fermentation, the different wines are blended, with red fruit aromas—such as cherry and sour cherry—standing out, characteristic of the Syrah variety. This is followed by protein and tartaric stabilization processes, culminating in a careful filtration. The final blend was completed in January 2025.

TASTING NOTES

Pale rosé in color, this vintage is marked by fruity notes such as sour cherry and cherry, characteristic of the Syrah grape. On the palate, these aromatic sensations are enhanced and intense, and together with a lively acidity, they create a wine with a full, 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): 6,5

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

An ideal pair for salads, poultry, or to serve as an aperitif.

PRIZES AND DISTINCTIONS

- Mundus Vini Spring Tasting 2021 - GOLD Medal

HISTORY

One of the most important brands of our company, Bacalhôa Wines of Portugal, was missing a rose, so we started to produce this wine as a fresh, fruity and light option since 2005.

Revised in 19/05/2025



BACALHÔA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhhoa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhhoa.pt