

QUINTA DA BACALHÔA

WHITE 2024



PENÍNSULA DE SETÚBAL REGIONAL



13,5
%vol

10°C - 12°C



Sémillon (50%),
Alvarinho (25%),
Sauvignon blanc (25%)



Clay Limestone



11% of the must fermented and
aged for 5 months in new French
oak barrels



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0.242 x 0.164 x 0.324 m
Case Volume: 0,013 m³



Filipa Tomaz da Costa

PROFILE

Grapes of the Sémillon, Alvarinho and Sauvignon Blanc varieties, grown on the Quinta da Bacalhôa estate, were harvested at their optimum ripeness to produce Quinta da Bacalhôa Branco 2024. Each variety was vinified separately, respecting its ideal stage of maturity and the desired style. Fermentation began in stainless steel vats, with 11% of the Sémillon must fermenting in new French oak barrels, where it remained for five months with regular batonnage. Following the creation of the final blend, on 23 January 2025, the wine was bottled.

TASTING NOTES

Displays a straw-yellow colour with greenish hues. The aroma is complex, revealing fruity notes of grapefruit, passion fruit and apricot, complemented by subtle floral hints of linden blossom and honey. On the palate, it is elegant and deep, with a firm structure and full body.

A profound, sophisticated and complex wine that perfectly expresses the unique character of Quinta da Bacalhôa.

ANALYSIS

ALCOHOL (%VOL.): 13,5

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

PH: 3,18

SO₂: 120

RESIDUAL SUGAR: 0,9

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

Excellent with flavourful fish dishes or white meat. It also pairs beautifully with Azeitão DOP cheese.

HISTORY

In 2000, the project to create the first white wine produced at Quinta da Bacalhôa was launched. After several years of research and experimentation, two emblematic grape varieties from the Graves region (Pessac-Léognan) — Sémillon and Sauvignon Blanc — were selected, along with one of Portugal's most iconic varieties, Alvarinho.

From this combination was born, in the 2006 harvest, the first Quinta da Bacalhôa Branco.

Revised in 24/10/2025



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