

BACALHÔA ROXO

ROSÉ 2024



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,5
%vol

10°C - 12°C



Moscatel Galego Roxo (100%)



Limestone



NA



75cl | 150cl



6x Case
Case Weight: 8,13 kg
Case (L/W/H): 0,242 x 0,178 x 0,324m
Case Volume: 0,013 m3



Filipa Tomaz da Costa

PROFILE

Produced from Moscatel Galego Roxo grapes planted in 2003 on the northern slopes of the Arrábida hills, in Azeitão, at Quinta dos Frades. Following careful sampling in the vineyard, the harvest date was set. From 7 to 9 August, the grapes were brought to the winery, cooled, and gently pressed.

The clarified must fermented at low temperatures (10–12°C) to ensure a slow fermentation, preserving the grape's primary aromas.

The wine was aged on its fine lees for six months, enhancing its smooth texture and long, lingering finish.

The final blend was made on 17 April 2025, capturing the explosion of aromas and freshness typical of newly fermented wines, and it was bottled on 1 July 2025.

TASTING NOTES

This rare wine displays a pale pink colour and an intense, rich, and complex aroma, with floral notes of rose and orange blossom.

On the palate, these aromatic sensations are intensified and complemented by a lively natural acidity, resulting in a wine with a full, mineral, very dry, and fresh finish.

Given its uniqueness, it can truly be described as Rare and Original.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 6,3

PH: 3,26

SO₂: 90

RESIDUAL SUGAR: 0,34

FOOD ALLERGENS: CONTAINS SULPHITES

VEGAN

FOOD PAIRING

An ideal companion for salads and white meat dishes. It also serves beautifully as an aperitif, pairing well with soups, fish dishes, and even light meat or spiced cuisines, thanks to its body and aromatic complexity.

HISTORY

A few years ago, the Moscatel Roxo grape variety was on the verge of extinction. Recognising the exceptional quality of the wines it produces, Bacalhôa Vinhos de Portugal established the largest Moscatel Roxo vineyard in the world (5.2847 ha). Traditionally used for producing Setúbal DO fortified wines, this variety has in recent years revealed extraordinary potential for rosé wines.

With this in mind, Bacalhôa created a new brand to share this precious and distinctive wine with consumers.

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BACALHÔA

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