

BACALHÔA ALICANTE BOUSCHET

RED 2020



REGIONAL PENÍNSULA DE SETÚBAL



Alicante Henri Bouschet (100%)



Sandy



20 months in French oak barrels



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

From our Pinheiro Ramudo vineyard, located in the sandy terroir of the Setúbal Peninsula, the Alicante Bouschet grape produces wines that are exuberant in elegance, strength, and complexity.

A traditional winemaking method was used: fermentation at a controlled temperature (25°C), followed by a period of post-fermentation maceration on the skins.

After separation from the solid parts, the wine was aged for 20 months in French oak barrels of first, second, and third use.

In July 2024, the final blend was prepared, and the wine was bottled in September of the same year.

It then continued to age in bottle in our cellars until release.

TASTING NOTES

Very deep and intense colour, with aromas of red fruits, such as ripe strawberry, along with menthol and spicy notes.

On the palate, it is structured, lively, complex, and long, showing great ageing potential.

ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 6,4

PH: 3,50

SO₂: 119

RESIDUAL SUGAR: 1,20

FOOD ALERGENS: CONTAINS SULFITES

FOOD PAIRING

The character and depth of this Alicante Bouschet make it a perfect match for flavourful and traditional Portuguese dishes.

It pairs beautifully with "Cozido à Portuguesa", stewed or roasted lamb, as well as grilled pork dishes and assorted sausages.

PRIZES AND DISTINCTIONS

-Decanter World Wine Awards 2021- Silver Medal

HISTORY

Originally from France, the Alicante Bouschet grape variety has been grown in Portugal for over 150 years, where it has shown far greater quality and character than in its country of origin.

The sandy soils and warm climate of our Pinheiro Ramudo vineyard provide ideal conditions for this variety, producing wines of deep colour and powerful structure, while maintaining elegance and complexity.

Revised in 14/10/2025



BACALHÔA

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