

BACALHÔA CHARDONNAY WHITE 2024



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,8
%vol



10°C - 12°C



Chardonnay (100%)



Clay Limestone



60% of the wine fermented and aged 5 months and a half in wooden barrels



75cl | 150cl



6x Case
Case Weight: 10,29 kg
Case (L/W/H): 0,285 x 0,193 x 0,310 m
Case Volume: 0,017 m3



Filipa Tomaz da Costa

PROFILE

Produced from Chardonnay grapes grown in our “Cova da Ursa” vineyard, located in the Serra da Ursa on the hills of Azeitão, within the Arrábida mountain range. Its stony clay-limestone soil and the unique mesoclimate of the Arrábida region allow the grapes to ripen slowly, achieving exceptional quality. In 2024, the harvest of this variety took place on August 28th, marking an early ripening year for all grape varieties; during this vintage, the grapes underwent slow maturation, resulting in mineral and floral characteristics, along with an excellent balance of natural acidity. A key aspect of its careful winemaking process is the full fermentation and aging of 60% of the wine in new fine-grain French oak barrels. In the traditional manner, daily bâtonnage is carried out to enhance aromatic and flavor complexity. It was bottled in May 2025.

TASTING NOTES

This harvest has a pale yellow color with greenish reflections, a rich aroma of yellow fruits characteristic of the Chardonnay variety, such as peach and pineapple, combined with toasted and vanilla “nuances”, resulting from contact with French wood. In the mouth, we find strong flavors of yellow fruits well combined with wood, a frank acidity, which gives it a mineral character and a full and persistent finish. With aging in the bottle, it gains complexity, enhancing notes of dry fruits.

ANALYSIS

ALCOHOL (%VOL.): 13,8

TOTAL ACIDITY (g/l AT): 6.2

PH: 3,35

SO₂: 139

TOTAL SUGAR: 0.77

VEGAN | **ALLERGENS:** Contains Sulphites

FOOD PAIRING

An ideal accompaniment for fish or poultry with strong flavors. We also recommend with fat cheese or with the traditional DOP cheese from Azeitão.

HISTORY

This wine has continued to be produced since its first harvest in 1986. It was the first Portuguese Chardonnay produced, under the brand “Cova da Ursa”, and also the first white wine, in Portugal, to be completely fermented in new French oak barrels.

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BACALHÔA

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