

CATARINA WHITE 2025

PENÍNSULA DE SETÚBAL REGIONAL WINE



13
%vol

10°C - 12°C



Fernão Pires (62%)
Chardonnay (28%)
Arinto (10%)



Clay Limestone



The Chardonnay variety fermented partially and aged 6 months in new French oak barrels



75cl / 150 cl



6x Case
Case Weight: 7,13 kg
Case (L/W/H): 0,255 x 0,172 x 0,308 m
Case Volume: 0,014 m3



Filipa Tomaz da Costa

PROFILE

Wine produced from the two main Portuguese white grape varieties of the Setúbal Peninsula, Fernão Pires and Arinto, along with the world's most famous white grape, Chardonnay. The grapes are sourced from north-facing vineyards planted on clay-limestone soils on the slopes of Azeitão, in the Setúbal Peninsula. In 2025, a hot year with a dry summer led to early grape ripening. Fernão Pires was harvested in the third week of August, and Chardonnay in the last week of August. Arinto, a later-ripening variety, reached optimal maturity in the second half of September. Both Fernão Pires and Arinto musts were fermented separately in stainless steel tanks. Part of the Chardonnay was fermented in new French oak barrels and aged for 6 months in the same barrels with "batonnage."

TASTING NOTES

This vintage, with a pale yellow color, presents itself as very delicate, elegant, mineral, and floral. On the palate, these impressions are confirmed with notes of yellow fruits such as peach and pineapple, combined with subtle toasted wood sensations. It shows a firm, very fresh, mineral, long, and complex finish. It has good aging potential in the bottle, developing further complexity over time, with enhanced notes of dried fruits and greater depth.

ANALYSIS

ALCOHOL (%VOL.): 13
TOTAL ACIDITY (G/L AT): 5,86
PH: 3,43
SO2: 139
TOTAL SUGAR GLUC/FRUT. (G/L): 0,6
ALLERGENS: Contains sulphites

NUTRITIONAL DECLARATION



VEGAN

FOOD PAIRING

It is a good accompaniment to soups and fish dishes, and even light meat dishes or more spicy dishes, given its body and aromatic complexity. We also recommend it with cheese from Azeitão in an opposition of flavours.

HISTORY

Produced since the 1981 harvest, in honor of D.Catarina de Bragança, Princess of Portugal and Queen of England, it was the first Portuguese brand of white wine to partially ferment in new wooden barrels. It is one of the company's oldest references, having brought a new style of white wine to Portugal's winemaking reality.

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BACALHÔA

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