

JP AZEITÃO ROSÉ 2025

REGIONAL PENÍNSULA DE SETÚBAL



12,5
%vol

8°C - 10°C



85% Syrah and 15% other grape varieties



Clay-limestone soils



N/A



75cl



Case of 6 units.
Case Weight: 7.18 kg
Dimensions: 0.225 x 0.152 x 0.327 m
Volume: 0.011 m³



João Ramos

PROFILE

Produced from the Syrah grape variety (85%), sourced from vineyards located in the Setúbal Peninsula. After thorough grape sampling in the vineyard, the harvest dates are determined. Upon arrival at the winery, the grapes are immediately chilled and gently pressed. The resulting must is clarified and ferments at low temperatures (10–12°C), allowing a slow fermentation that preserves the primary aromas of the variety. After fermentation, the different wines are blended, with particular emphasis on the red-fruit aromas—such as cherry and sour cherry—characteristic of Syrah. This is followed by protein and tartaric stabilization processes, concluding with careful filtration. The final blend was created in January 2026.

TASTING NOTES

With a pale pink colour, JP Azeitão Rosé 2025 is marked by fruity notes such as sour cherry and cherry, derived from the Syrah grape variety. On the palate, these aromatic sensations are enhanced and intensified, and together with a good acidity, they create a wine with a full, very mineral and fresh finish.

ANALYSIS

ALCOHOL (%VOL.): 12,5
TOTAL ACIDITY (G/L AT): 6.0
PH: 3,21
S02: 99
TOTAL SUGAR GLUC/FRUT. (G/L): 6,5
ALLERGENS: Contains sulphites

VEGAN

FOOD PAIRING

It is the ideal accompaniment to salad dishes and white meats. It is also perfect served as an aperitif.

NUTRITIONAL DECLARATION:



Revised in 04/02/2026



BACALHÔA

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