

SERRAS DE AZEITÃO

WHITE 2024



PENÍNSULA DE SETÚBAL REGIONAL WINE



13,5
%vol

10°C - 12°C



Fernão Pires (25%)
Verdelho (75%)



Clay limestone



N/A



37,5cl | 75cl



6uni. 75cl Case
Case Weight 7,13 kg
Case 0,225 x 0,152 x 0,327 m
Case Volume: 0,011 m3



Filipa Tomaz da Costa

PROFILE

Produced from Fernão Pires and Verdelho grape varieties, planted on the plains and hills of the Setúbal Peninsula. The 2024 harvest shows a well-defined natural acidity, with strong floral, mineral, and aromatic notes, thanks to the year's climatic conditions and the slow ripening of the grapes, which favors the quality of white wines. The grape varieties were vinified separately, fermenting at low temperatures to preserve the grapes' primary aromas, resulting in a new, fresh, and very fruity wine style. Fernão Pires brings ripe yellow fruit aromas and a bold, expressive structure, while Verdelho adds tropical fruit and spice notes. The final blend was made in February 2025, capturing the "explosion" of aromas and freshness characteristic of newly fermented wines, and was immediately bottled.

TASTING NOTES

The 2024 harvest displays a very light, citrus-toned color, with floral notes and yellow fruit aromas such as citrus, pineapple, and peach, combined with hints of tropical fruit. On the palate, these fruit flavors are enhanced, offering a fresh, highly mineral, full, and enveloping profile, which gives the wine a long and persistent finish.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 5,1

PH: 3,34

SO₂: 103

RESIDUAL SUGAR: 0,5

FOOD ALLERGENS: Contains Sulphites

VEGAN

FOOD PAIRING

Great with soups, fish dishes as well as light meat dishes or spicy food, given its aromatic and complex body. We also recommend it with soft cheese.

HISTORY

The Serras de Azeitão Wine is inspired by Serra da Arrábida, the unforgettable natural landmark of this region of Setubal produced since 2001.

Revised in 16/07/2024



BACALHÔA

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