

BACALHÔA CHARDONNAY WHITE 2025

REGIONAL WINE - PENÍNSULA DE SETÚBAL



10°C - 12°C



Chardonnay (100%)



Clay-limestone



60% of the wine was fermented and aged for 5.5 months in new fine-grained French oak barrels.



75cl | 150cl



Box of 6 units
Box weight: 10.29 kg
Dimensions: 0.285 × 0.193 × 0.310 m
Volume: 0.017 m³



João Ramos

PROFILE

Produced from Chardonnay grapes grown in our “Cova da Ursa” vineyard, located in Serra da Ursa, in the hills of Azeitão within the Arrábida mountain range. Its stony clay-limestone soils, combined with the mesoclimate of the Arrábida region, allow the grapes to ripen slowly, achieving exceptional quality. In 2025, the harvest of this variety took place on 5 September. The grapes experienced a slow ripening season, resulting in pronounced mineral and floral characteristics, together with an excellent balance of natural acidity.

As part of its carefully managed winemaking process, 60% of the wine was fermented and matured in new fine-grained French oak barrels. Following traditional practices, daily bâtonnage was carried out to enhance the wine's complexity of aromas and flavours. The wine was bottled in April 2026.

TASTING NOTES

This vintage displays a pale yellow colour with greenish highlights. The nose is rich in yellow fruit aromas typical of the Chardonnay variety, such as peach and pineapple, complemented by toasted and vanilla nuances derived from contact with French oak. On the palate, intense yellow fruit flavours are beautifully integrated with the oak, supported by vibrant acidity that lends the wine a distinctive mineral character and a full, persistent finish. With further bottle ageing, the wine gains complexity, revealing elegant notes of dried fruits.

ANALYSIS

ALCOHOL (%VOL.) : 13,0
TOTAL ACIDITY (g/L AT) : 6,8
PH : 3,26
SO₂ : 149
TOTAL SUGAR GLUC/FRUCT. (g/L) : 0,65
ALLERGENS: Contains sulphites.

VEGAN

NUTRITIONAL DECLARATION:



HISTORY

Produced since the 1986 harvest for the Cova da Ursa label, it was Portugal's first Chardonnay and also the first white wine brand in the country to be fully fermented in new French oak barrels.

FOOD PAIRING

An ideal companion for richly flavoured fish dishes or poultry. We also recommend pairing it with PDO Azeitão cheese.

Revised in 02/07/2026



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