

SERRAS DE AZEITÃO

WHITE 2025

REGIONAL PENÍNSULA DE SETÚBAL



13
%vol

10°C - 12°C



Fernão Pires,
Verdelho



Clay-Limestone



NA



37,5cl | 75cl



Case: 6 bottles x 75 cl
Case weight: 7.13 kg
Dimensions: 0.225 x 0.152 x 0.327 m
Volume: 0.011 m³



João Ramos

PROFILE

Produced from Fernão Pires and Verdelho grape varieties, grown on the plains and hills of the Setúbal Peninsula.

The 2024 vintage displays a vibrant natural acidity, with pronounced floral, mineral, and aromatic characteristics, resulting from the year's climatic conditions. The slow ripening of the grapes favored the production of high-quality white wines.

The varieties were vinified separately and fermented at low temperatures to preserve the grapes' primary aromas, resulting in a wine that is fresh, fruity, and vibrant in style.

Fernão Pires contributes aromas of ripe yellow fruits and a rich, distinctive structure, while Verdelho adds notes of tropical fruit and spices.

TASTING NOTES

The 2025 vintage displays a very pale, bright citrus color, with floral notes and aromas of yellow fruits such as citrus, pineapple, and peach, complemented by hints of tropical fruit. On the palate, these fruit flavors are enhanced, revealing a fresh, highly mineral, full-bodied, and enveloping wine, leading to a long and persistent finish.

ANALYSIS

ALCOHOL (%VOL.): 13

TOTAL ACIDITY (G/L AcT): 5.7

PH: 3,18

SO₂: 124

TOTAL SUGAR GLUC/FRUT. (G/L): 0.6

ALLERGENS: Contains sulphites

VEGAN

FOOD PAIRING

It is an excellent companion to soups and fish dishes, as well as light meat dishes or more richly seasoned cuisines, thanks to its body and aromatic complexity. It is also highly recommended with Azeitão cheese.

NUTRITIONAL DECLARATION:



Revised in 02/07/2026



BACALHÔA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt

bacalhoa.pt

