

QUINTA DA BACALHÔA

WHITE 2025

REGIONAL PENÍNSULA DE SETÚBAL



10°C - 12°C



Sémillon (50%),
Alvarinho (25%),
e Sauvignon blanc (25%).



Clay-limestone soils



11% of the must was fermented and
aged for five months in new French
oak barrels.



75cl | 150cl



Box of 6 units
Box Weight: 8.14 kg
Dimensions: 0.242 × 0.164 × 0.324 m
Volume: 0.013 m³



João Ramos

PROFILE

The Sémillon, Alvarinho, and Sauvignon Blanc grapes, sourced from the vineyards of Quinta da Bacalhôa, were harvested at their optimum ripeness to produce the 2025 Quinta da Bacalhôa White.

Each variety was vinified separately, respecting its individual ripening cycle and the desired wine profile. Fermentation began in stainless steel tanks, while 11% of the Sémillon must was fermented in new French oak barrels, where it was aged for five months with regular bâtonnage.

TASTING NOTES

Maintaining its classic style, Quinta da Bacalhôa displays pronounced aromas of red fruits, complemented by subtle notes of oak and spices. On the palate, the red fruit character is further enhanced and balanced by smooth yet noticeable tannins. The finish is fresh, slightly mineral, elegant, and remarkably complex.

ANALYSIS

ALCOHOL(%VOL.) : 14,0

TOTAL ACIDITY (g/L AT) : 6,30

PH : 3,17

SO₂ : 92

TOTAL SUGAR GLUC/FRUCT. (g/L) : 0,6

ALLERGENS: Contains sulphites.

FOOD PAIRING

Ideal with richly flavoured fish dishes or white meats. It also pairs exceptionally well with Azeitão DOP Cheese.

NUTRITIONAL DECLARATION:



HISTORY

In 2000, a project was launched to create the first white wine produced at Quinta da Bacalhôa. After several years of research and experimentation, two emblematic grape varieties from the Graves region (Pessac-Léognan) - Sémillon and Sauvignon Blanc - were selected, complemented by one of Portugal's most iconic varieties, Alvarinho.

From this combination, the first Quinta da Bacalhôa White was born in the 2006 vintage.

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

bacalhhoa.pt

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