

# CATARINA NO ALCOHOL 2025

PENÍNSULA DE SETÚBAL REGIONAL WINE



0,5  
%vol

6°C - 8°C



Fernão Pires (62%)  
Chardonnay (28%)  
Arinto (10%)



Clay Limestone



The Chardonnay variety fermented partially and aged 6 months in new French oak barrels



75cl



6x Case  
Case Weight: 7,13 kg  
Case (L/W/H): 0,255 x 0,172 x 0,308 m  
Case Volume: 0,014 m3



João Ramos

## PROFILE

Alcohol-free wine produced from selected Portuguese white grape varieties grown on the Setúbal Peninsula, sourced from north-facing vineyards planted on clay-limestone soils on the slopes of Azeitão. The grapes were harvested at their optimal point of maturity, preserving freshness, balanced acidity, and aromatic expression.

After alcoholic fermentation, the wine underwent a carefully controlled dealcoholization process, allowing the removal of alcohol while preserving as much as possible the aromatic profile, structure, and varietal characteristics of the original wine. The entire process takes place at low temperatures, ensuring sensory integrity and the final quality of the product.

The result is a well-balanced, fresh, and aromatic alcohol-free wine that reflects the identity of the Setúbal Peninsula terroir and the contemporary character of Catarina No Alcohol.

## TASTING NOTES

Pale, bright yellow in colour. On the nose, it is delicate and fresh, revealing floral and citrus notes, complemented by nuances of white and stone fruit such as apple and peach, together with a subtle mineral touch.

On the palate, the aromatic freshness is confirmed, with a balanced, light, and harmonious profile, where fruity notes stand out alongside a well-integrated acidity that contributes to an overall refreshing and elegant character. The finish is clean, fresh, and persistent, reinforcing the contemporary and versatile nature of this alcohol-free wine.

## NUTRITIONAL DECLARATION



VEGAN

## FOOD PAIRING

A good accompaniment to soups and fish dishes, as well as light meat dishes or more spiced cuisines, thanks to its body and aromatic complexity. It is also recommended with Azeitão cheese, creating an appealing contrast of flavours.

## HISTORY

Catarina No Alcohol emerges as a natural extension of the legacy that began in 1981 with the classic Catarina, a pioneering and iconic reference of Bacalhôa. It reflects the brand's ability to evolve alongside changing consumption habits and new trends, without ever compromising the identity and quality that have always defined this wine, keeping its innovative spirit alive within a more contemporary and diverse context.

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BACALHÔA

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