

CATARINA LOW ALCOHOL 2025

WINE WITH REDUCED ALCOHOL CONTENT



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

A low-alcohol wine produced from selected white grape varieties from the Setúbal Peninsula, sourced from north-facing vineyards planted on clay-limestone soils on the slopes of Azeitão. The grapes were harvested at their ideal point of ripeness, prioritising freshness, balanced acidity and aromatic expression.

After alcoholic fermentation, the wine undergoes a carefully controlled partial alcohol reduction process, allowing the structure, aromas and identity of the original wine to be preserved. The result is a balanced, fresh and expressive wine that combines the elegance of Catarina with a lighter, more contemporary profile.

TASTING NOTES

Pale, bright yellow in colour, with a fresh and delicate aroma featuring floral and citrus notes, complemented by nuances of white and stone fruit such as apple and peach, along with a subtle mineral component.

On the palate it is light, balanced and refreshing, with good vibrancy and harmonious acidity that enhances its fruity profile. The finish is fresh, clean and pleasant, reflecting an elegant and versatile style designed for relaxed, contemporary enjoyment.

NUTRITIONAL DECLARATION



VEGAN

GASTRONOMY

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

HISTORY

Catarina Low Alcohol emerges as a natural extension of the legacy begun in 1981 with the classic Catarina, a pioneering and iconic reference of Bacalhóa. It reflects the brand's ability to keep pace with the evolution of consumption habits and new trends, without compromising the identity and quality that have always defined this wine, keeping its innovative spirit alive within a more contemporary and diversified context.

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BACALHÓIA

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@bacalhóa.pt

bacalhóa.pt

