

CATARINA RED 2024

PENÍNSULA DE SETÚBAL REGIONAL WINE



16°C - 18°C



Castelão (50%);
Alicante Bouschet (50%)



Sandy Soil



15% of the wine is aged in French oak
for 12 months



75cl | 150cl



6x Case
Case Weight: 7,13 kg
Case (L/W/H): 0.255 x 0.172 x 0.308
Case Volume: 0,014 m3



João Ramos

PROFILE

Produced from the Castelão and Alicante Henri Bouschet grape varieties, planted on the Setúbal Peninsula where the grapes have excellent ripening conditions that enhance the personality of each variety. These Castelão and Alicante Bouschet varieties find the ideal terroir for rich, full-bodied, elegant and complex wines in the low-yielding vineyards of the sandy soils of Palmela. The two varieties were vinified separately using a traditional method and kept separate until the final blend was created. Twenty-five percent of the wine was aged for 12 months in used French oak barrels. Catarina wine presents an excellent balance between the characteristic aromas of the grape varieties and the wood, with a long-lasting taste.

TASTING NOTES

Very deep in color, very rich and concentrated in aromas and flavors, with notes of red fruit combined with toasted and vanilla "nuances" well integrated on a firm and elegant structure. Complex and long, it has great storage potential. Serve at a temperature of 16 -18°C.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (G/L AT): 5,53

PH: 3,49

S02: 71

TOTAL SUGAR GLUC/FRUT. (G/L): 3,4

ALLERGENS: Contains sulphites.

FOOD PAIRING

Catarina is the ideal wine to be shared at the table among friends and family. Very gastronomic and versatile which can be combined with a huge variety of dishes, such as tapas, pastas, white or red meat dishes.

NUTRITIONAL DECLARATION:



Revised in 10/07/2026



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