

BACALHÔA GRECO DI TUFO WHITE 2025

REGIONAL PENÍNSULA DE SETÚBAL



10°C - 12°C



Greco (100%)



Limestone



NA



75cl | 150cl



Box of 6uni.

Box Weight: 8,14 kg

Dimensions: 0,242 x 0,164 x 0,324 m

Volume: 0,013 m3



João Ramos

PROFILE

Produced from Greco grapes grown on the plains of Faias, in the Setúbal Peninsula. The 2025 vintage displays excellent natural acidity, with pronounced floral, mineral, and aromatic characteristics resulting from the climatic conditions of the growing season. The grape ripening process was particularly favourable, enhancing the quality potential of this variety.

After a pre-fermentation maceration, the grapes were gently pressed and the must underwent a very slow fermentation at controlled temperature. The wine was then aged on its fine lees for five months, which contributed to its creamy texture and long, persistent finish.

The final blend was completed in February 2025, capturing the vibrant freshness and aromatic intensity that characterize newly fermented wines.

TASTING NOTES

It displays a yellow colour and complex aromas, revealing floral notes and citrus fruits, complemented by hints of dried flowers, lavender, grapefruit and ripe orange. On the palate, it is elegant and remarkably deep, with a strong structure and full body.

Given its rarity, it can best be described as Exotic, Distinctive and Unique.

ANALYSIS

ALCOHOL (%VOL.) : 13,0

TOTAL ACIDITY (g/L AT) : 6,23

PH : 3,26

SO₂ : 92

TOTAL SUGAR GLUC/FRUCT. (g/L) : 0,7

ALLERGENS: Contains sulphites.

FOOD PAIRING

It is an excellent accompaniment to soups and fish dishes, and also pairs well with light meat dishes and more highly seasoned cuisines, thanks to its body and aromatic complexity.

NUTRITIONAL DECLARATION:



HISTORY

Every year, the company produces wines from various white grape varieties grown in our vineyards on the Setúbal Peninsula. Having discovered exceptional quality in our white wines over recent years, we decided to create a new brand to introduce these treasures to consumers. This Greco di Tufo comes from the first Portuguese vineyard planted with this grape variety, which originated in Ancient Rome, where it was renowned for its aphrodisiac properties.

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BACALHÔA

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