

BACALHÔA ENCRUZADO WHITE RESERVA 2025

DOC DÃO



10°C - 12°C



Encruzado (100%)



Granitic



40% fermented and aged for 3 months in 1-year-old oak barrels



75cl



6-bottle case
Case Weight: 10.29 kg
Dimensions: 0.285 x 0.193 x 0.310 m
Volume: 0.017 m³



Francisco Antunes

PROFILE

The 2025 growing season was characterised by a favourable climatic profile for vine development. The beginning of the vegetative cycle was marked by regular rainfall during spring, which ensured good water reserves in the soil, followed, in summer, by a period of warm and dry weather that favoured the harmonious ripening of the grapes. Harvest generally took place under stable and dry conditions in the region, with no significant rainfall interfering with the final stage of maturation. These conditions allowed for good quality grapes to be harvested, indicating a positive year for Dão white wines.

During winemaking, a 12-hour skin maceration was carried out, followed by alcoholic fermentation at 16°C, using exclusively the purest free-run juice. Bacalhôa Encruzado Branco 2025 is produced entirely from the Encruzado grape variety, an emblematic and exclusive variety of the Dão region. Approximately 40% of the wine was fermented in one-year-old French oak barrels, with bâtonnage (stirring of the fine lees to enhance the wine's palate structure) for 3 months, imparting complexity and elegance.

TASTING NOTES

Very pale greenish-yellow colour. Intense and highly delicate aroma, with nuances of white-fleshed fruit and very subtle toasted notes. Balanced, with a long and intense finish. Noticeable mineral notes on the nose and palate, imparting complexity and longevity. Good acidity, refined and elegant. Exceptional ageing potential.

ANALYSIS

ALCOHOL (%VOL.) : 12,5
TOTAL ACIDITY (g/L AT) : 5,67
PH : 3,36
SO₂ : 113
TOTAL SUGAR GLUC/FRUCT. (g/L) : 0,8
ALLERGENS: Contains sulphites.

NUTRITIONAL DECLARATION:



HISTORY

Quinta da Garrida was acquired by Aliança Vinhos de Portugal in 1998. Located at the foothills of the Serra da Estrela, in Vila Nova de Tazém, in the heart of the Dão region, this estate stands out for the diversity of wines it can offer. With red grape varieties (Touriga Nacional, Tinta Roriz and Jaen) and white grape varieties (Encruzado) spread across several vineyard plots, the wines are vinified separately, preserving the authenticity and unique character of each vineyard. The granitic soil creates highly mineral wines, full of freshness and with outstanding gastronomic characteristics.

FOOD PAIRING

Wines made from the Encruzado grape variety pair exceptionally well with light meats, oily fish, and seafood salads.

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BACALHÔA

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