

JP AZEITÃO

ROSÉ 2020



PENÍNSULA DE SETÚBAL REGIONAL WINE



8°C - 10°C



Syrah (85%) and other varieties (15%)



N/A



75cl



6x Case
Case Weight: 7,18 kg
Case (L/W/H): 0,225 x 0,153 x 0,324 m
Case Volume: 0,011 m3:



Filipa Tomaz da Costa

PROFILE

Produced from the Syrah grape variety (85%) from vineyards located in the Setúbal Peninsula. After a careful sampling of the grape in the vines, the harvest dates are schedule. The grape enters the cellar, it is cooled and gently pressed; the obtained must, after decanted, ferments at low temperatures (10-12°C) achieving a very slow fermentation aiming to the preservation of the primary aromas of the grape variety. The various wines are then mixed. Syrah contributes to aromas of red fruits like cherry. After blending, the protein and tartaric stabilization is followed by filtration.

The final lot was made in February 2021 and was then bottled.

TASTING NOTES

With a pale pink color, JP Azeitão Rosé presents fruity aromas convenient from the grape Syrah. On the palate the aromatic sensations are intense supplemented with good acidity, originating a wine with a full, fresh finish with mineral notes.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 5,41

PH: 3,36

SO₂: 84

RESIDUAL SUGAR: 4,8

SOIL TYPE: Clay Limestone

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

An ideal pair for salads, poultry, or to serve as an aperitif.

HISTORY

One of the most important brands of our company, Bacalhôa Wines of Portugal, was missing a rose! We offer this wine as a fresh, fruity and light option.



BACALHÔA

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