BACALHÔA VERDELHO WHITE 2020



PENÍNSULA DE SETÚBAL REGIONAL WINE



Every year we produce wines of various varieties of white grapes, planted in our vineyards at Península de Setúbal.

Having, in recent years, found exceptional qualities in whites, we have decided to create a new brand to make known, to our consumers and friends, these precious varieties

Bacalhôa Verdelho comes from our vineyards of the excellent sandy terroir of Faias, which provides elegant and fragrant wines with long and delicate finish.

PROFILE

Produced with grapes of the Verdelho grape variety, planted in the Faias plains at Península de Setúbal. The harvest of 2020 presents a very present natural acidity, very floral, mineral and aromatic due to the annual climatic conditions, with grape maturations very slow and late, grape maturations which favors the quality of white wines. This wine was fermented at low temperatures to conserve the primary aromas of the grape, thus achieving a new style of wine, fresh and fruity. From an exceptional year of white wines, this Verdelho fermented slowly and remained in its lees for three weeks, giving it greasiness and a long finish.

The Verdelho gives the wines aromas of tropical fruits and spices. The final lot was made on 1st March 2021, taking advantage of an "explosion" of aromas and freshness that marks the recently fermented wines. It was bottled on 29th April.

TASTING NOTES

It presents a straw yellow color, with greenish tonalities. Complex aromas revealing floral notes and tropical fruits with hints of passion fruit and apricot. In the mouth presents it self elegant with enormous deepness, in a strong structure and body.

ANALYSIS

ALCOHOL (%VOL.): 13,1
TOTAL ACIDITY (g/I AT): 5,6

PH: 3,24 SO_{2:} 115

RESIDUAL SUGAR: 0,6

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Great with soups, fish dishes as well as light meat dishes or spicy food, given its aromatic and complex body.

Revised in 05/07 /2021

HISTORY