

BACALHÔA CHARDONNAY BRANCO 2020



PENÍNSULA DE SETÚBAL REGIONAL WINE



10°C - 12°C



Chardonnay (100%)



Clay Limestone



73% of the wine stays for 4 months in new French oak barrels



75cl



6x Case
Case Weight: 7,58 kg
Case (L/W/H): 0,263 x 0,178 x 0,306 m
Case Volume: 0,013 m³



Filipa Tomaz da Costa

PROFILE

Made from Chardonnay grapes, from our vineyard at "Cova da Ursa", located in the hills of Azeitão, in the Arrábida mountains. Its stony soils, clay-limestone, and the meso-climate of the Arrábida area, mean that the grapes ripen slowly for maximum quality. In 2020, the harvest of this variety was done during the last week of August, being a year of regular maturing for all the grape varieties; in this harvest, the grape had a slow maturation giving mineral and floral characteristics and an excellent balance in natural acidity. From its careful winemaking technology, we highlight the fermentation and complete maturation of 67% of the wine in new fine French oak barrels. Also, in the traditional way is made daily "batonnage" for a greater complexity of aromas and flavors. It was bottled in March 2021.

TASTING NOTES

This wine presents a pale yellow color with green reflections, and rich fruit aromas, such as peach and pineapple, characteristic of Chardonnay. These aromas are combined with nuances of toast and vanilla imparted from the oak where it aged. On the palate, we find strong flavors of fruit harmonizing with the oak, and a very present acidity that gives it a mineral characteristic, resulting in a full and persistent finish. With the ageing in bottle the wine gains complexity.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 6,2

PH: 3,27

SO₂: 110

RESIDUAL SUGAR: 1,3

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

An ideal accompaniment for fish or poultry with strong flavors. We also recommend with fat cheese or with the traditional cheese from Azeitão.

HISTORY

This wine has continued to be produced since its first harvest in 1986. It was the first Portuguese Chardonnay produced, under the brand "Cova da Ursa", and also the first white wine, in Portugal, to be completely fermented in new French oak barrels.

Revised in 20/07 /2021



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