

BACALHÔA GRECO DI TUFO

WHITE 2020



PENÍNSULA DE SETÚBAL REGIONAL WINE



Greco (100%)



Sandy



NA



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0,242 x 0,178 x 0,324m



Filipa Tomaz da Costa

PROFILE

Produced with grapes of the Greco variety planted in the sandy soils Faias plains in the Setúbal Peninsula. The harvest of 2020 presents itself with a very marked natural acidity, very floral, mineral and aromatic due to the late climatic conditions of the agricultural year, with very slow and late grape maturations that favored the quality of this variety. After an extensive pre-fermentative maceration, the grapes were gently pressed and the must fermented very slowly at a controlled temperature. It aged in its fine lees for seven months, conferring it untuosity and a long end of mouth. The final lot was made in March 2020, taking advantage of an “explosion” of aromas and freshness that marks the recently fermented wines. It was bottled on 22 April March.

TASTING NOTES

It has a golden yellow color, slightly turning orange. Complex aromas revealing floral and citrus notes, with hints of dried flowers, lavender, grapefruit and ripe orange. In the mouth presents it self elegant with enormous deepness, in a strong structure and body. Due its rarity, we can define this wine as Exotic, Personalized and Different.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 6,3

PH: 3,29

SO₂: 80

RESIDUAL SUGAR: 2,1

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.

HISTORY

Bacalhôa produces wines of various varieties of white grapes, planted in our vineyards of Península de Setúbal. Bacalhôa Greco di Tufo comes from the first Portuguese vine of this variety, originally from the Ancient Rome where it was famous for its aphrodisiac characteristics.

The qualitative consistency of the Greco grape in the sandy “terroir” of the Faias vineyard led the winemaking team to create a varietal wine, with the best that the variety can offer: smoothness, elegance, exoticism, uniqueness.



BACALHÔA

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