

# BACALHÔA ROXO

## ROSÉ 2021



PENÍNSULA DE SETÚBAL REGIONAL WINE



Moscatel Galego Roxo (100%)



Limestone



NA



75cl



6x Case  
Case Weight: 8,14 kg  
Case (L/W/H): 0,242 x 0,178 x 0,324m  
Case Volume: 0,013 m3



Filipa Tomaz da Costa

### PROFILE

Produced with Moscatel Roxo grapes planted in 2003, on the northern slopes of the Serra da Arrábida in Azeitão, in Quinta dos Frades vineyard. After a careful sampling of the grape in the vineyard, the harvesting dates are marked. The grape enters the cellar, is cooled and gently pressed; the obtained must, after decanted ferments at low temperatures (10 -12°C) achieving a very slow fermentation aiming the preservation of the primary aromas of the grape variety. The final lot was made in January 2022, taking advantage of the “explosion” of aromas and freshness that marks the wines just fermented, and was bottled on March.

### TASTING NOTES

This rare, pale pink wine has an intense, rich and complex aroma with floral notes of roses and orange blossom. In the mouth these aromatic sensations are enhanced and intensified, which together with a good natural acidity, give rise to a wine with a full, very mineral and fresh finish. Given its rarity we can define it as Rare and Original.

### ANALYSIS

ALCOHOL (%VOL.): 13,1  
TOTAL ACIDITY (g/l AT): 6,02  
PH: 3,26  
SO<sub>2</sub>: 80  
RESIDUAL SUGAR: 0,6  
FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

It is a good accompaniment to soups and fish dishes, and even light meat dishes or more spicy cuisines given its body and aromatic complexity.

### HISTORY

The Moscatel Roxo grape variety was only a few years ago an enduring variety. Considering that it originates wines of Superior Quality, Bacalhôa Vinhos de Portugal, promoted the planting of the largest vineyard of MoscatelRoxoin the world (5.284 ha). Traditionally always used for wine Generous Wines DO Setúbal. Having in the last years found exceptional qualities in rosés wines of this breed we decided to create a new brand to make this preciousness known to consumers.

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BACALHÔA

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