

# BACALHÔA SYRAH

## 2018



REGIONAL PENÍNSULA DE SETÚBAL



14,8  
%vol

16°C - 18°C



Syrah (100%)



Sandy



22 months in French oak barrels



75cl



6x Case  
Case Weight: 8,14 kg  
Case (L/W/H): 0,242 x 0,164 x 0,324 m  
Case Volume: 0,013m<sup>3</sup>



Filipa Tomaz da Costa

## PROFILE

In 2018, we selected the grapes from the Tátá vineyard, harvested in the middle of September. The classic red winemaking was followed by a 10-month ageing period in French oak barrels. The year of 2018, was globally dry and during the maturation period the temperatures were moderated and large thermal amplitudes. This allowed a perfect maturation, resulting in a full-bodied and aromatic exuberant profile, with an amazing good acidity and a structure supported by soft tannins so characteristic of Syrah's sands of Poceirão.

## TASTING NOTES

Very deep red color, intense aromas dominated by notes of fruit, as a composition of plum, cherry and spices. In the mouth it is dense, enveloping, with a well marked acidity. Structured and persistent.

## ANALYSIS

ALCOHOL (%VOL.): 14,8

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

PH: 3,52

SO<sub>2</sub>: 120

RESIDUAL SUGAR: 0,7

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

It is the ideal accompaniment for cheeses and meat dishes .

## HISTORY

In the 90s the company bet on the introduction of new varieties, of different origins, in the region of Peninsula of Setúbal. With these new plantations, it was made the plan to create wines from a single grape variety. One of the chosen was the Syrah, the famous grape variety of "Côte du Rhône" that was planted in our vineyards "Carrasqueira" and "Tátá" in the area of Poceirão (Palmela). Its poor sandy terrains and the strong daily and annual temperature fluctuations favor the obtaining of complex wines with local personality. The first 100% wine of this variety was from the 1999 harvest.

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BACALHÔA

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