

# QUINTA DA BACALHÔA

## WHITE 2020



PENÍNSULA DE SETÚBAL REGIONAL



13  
%vol



10°C - 12°C



Sémillon (50%),  
Alvarinho (25%),  
Sauvignon blanc (25%)



Limestone



16% of the must fermented and  
aged for 5 months in new 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: 0,013 m3



Filipa Tomaz da Costa

### PROFILE

From the vineyards located at the Quinta da Bacalhôa we selected Sémillon, Sauvignon Blanc, and Alvarinho at their highest maturity to produce Quinta da Bacalhôa 2020. Each variety is vinified separately respecting their unique ripeness for the highest quality result. With an initial fermentation in stainless steel tanks, 16% of the Sémillon must is aged in new French oak barrels for 5 months with batonnage. After the conclusion of the final blend, in January 2021 Quinta da Bacalhôa White was bottled.

### TASTING NOTES

Straw yellow color with greenish tonalities. Fruity aromas with complex characters revealing notes of passion fruit, grapefruit, apricot, linden tea, and honey. An elegant mouth feel and strong body. It is a DEEP, SOFISTICATED and COMPLEX wine.

### ANALYSIS

ALCOHOL (%VOL.): 13

TOTAL ACIDITY (g/l AT): 5,19

PH: 3,40

SO<sub>2</sub>: 110

RESIDUAL SUGAR: 1,2

FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

This wine pairs nicely with strongly flavored fish dishes or poultry. We also recommend the regional cheese from Azeitão or with any other kind of soft cheese.

### HISTORY

In 2000 the project began to create the first white wine to be produced at Quinta da Bacalhôa. Two famous grape varieties were finally planted Sémillon and Sauvignon Blanc, two of the most important white varieties in Bordeaux, and Alvarinho, which is a well known variety in Portugal. With these grapes we wanted to extend the possibilities of winemaking at Quinta da Bacalhôa.

Revised in 17/09/2021



BACALHÔA

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