

QUINTA DA BACALHÔA

RED 2016



PENÍNSULA DE SETÚBAL REGIONAL WINE



16°C - 18°C



Cabernet Sauvignon (90%),
Merlot (10%)



13 months in French
oak barrels; 6 months in bottle
before release



75cl



Caixa 6uni.
Peso da Caixa: 8,14 kg
Dimensões 0.242 x 0.164 x 0.324 m
Volume: 0,013 m3



Filipa Tomaz da Costa

PROFILE

The vineyard planted at Quinta da Bacalhôa finds the ideal “terroir” for the production of excellent wines - red and well drained limestone soils with mild climate due to the strong Atlantic influence. The grapes chosen in Quinta’s vineyard, Cabernet Sauvignon and Merlot, benefit from natural conditions for slow and balanced maturation. After the fermentation of the elementary wines at controlled temperature, a period of ‘cuvaizon’ (post-fermentative skin maceration) of a week was followed. With a careful selection, contemplating numerous tests and analyzes, the final lot was created which staged in new French oak barrels for 13 months

TASTING NOTES

Maintaining its classical style, Quinta da Bacalhôa presents red fruits aromas, combined with wood and spices nuances. In the mouth, the sensations of red fruits are highlighted and combined with soft tannins. It has a fresh, slightly mineral, elegant and very complex ending.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 14,5

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

PH: 3,50

SO₂: 125

RESIDUAL SUGAR: 0,7

SOIL TYPE: Sand Loam

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

This wine pairs nicely with strongly flavored fish or poultry. We also recommend it with soft cheese.

HISTORY

In the 70's, due to the climate of Azeitão, where Quinta da Bacalhôa is located, it was decided to produce a wine of the most famous French grapes, Cabernet Sauvignon and Merlot. In 1979 was born the Quinta da Bacalhôa, the first Portuguese Cabernet Sauvignon. It was decided to bring to the market a wine that was vinified in its entirety in new oak, with an innovative concept for Portuguese winemaking.



BACALHÔA

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