

Palácio da Bacalhôa

Red 2013



14,7
%vol

16 - 18°



With strong notes of red fruits combined with nuances of coffee, vanilla and nuts.



Fully structured, complex, fresh, elegant and persistent.



19 months in new French oak Allier. Minimum 12 months in bottle.



PALÁCIO DA BACALHÔA RED 2013

DENOMINATION: Regional Península de Setúbal

GRAPE VARIETIES: 61% Cabernet Sauvignon, 34,5% Merlot and 4,5% Petit verdot

AGEING: 19 months in new French oak Allier | Minimum 12 months in bottle

WINEMAKER: Filipa Tomaz da Costa

SOIL TYPE: Calcareous

FIRST HARVEST: 2000



HISTORY:

Since 2000, we have wanted to mark the passing of a Century and the acquisition of one of the most important monuments in the History of Portugal, The Palace and Quinta da Bacalhôa, through our wine. Considered a unique wine of exceptional quality, the concept work and company philosophy "Art Wine Passion", this is an exclusive numbered edition with a personalized phrase and signed by Comendador José Berardo. Over the years this is a common concept that reveals the soul of a unique place that, we preserve and care for as something that is extremely valuable; the Palace of Bacalhôa. The central image is different each year and as is the phrase of the Comendador, reflecting the state of soul, the world, life and wine.

PROFILE:

The Quinta da Bacalhôa is located in the Azeitão slopes facing Northwest, the ideal terrain for the production of excellent wines. This is red calcareous and well drained region, with mild climate due to the strong Atlantic influence. The chosen grape varieties Cabernet Sauvignon, Merlot and Petit Verdot, benefit from natural conditions for a slow maturation and balanced acidity. In 2009 the perfect conditions for ripening of the grapes occurred and the harvest presented with small black berries and, good concentration of phenolic ripeness and natural acidity. The basic wine fermented under controlled temperature (25 °C), followed by a period of 1 week cuvaison (post-maceration fermentation). Finally, after separation of the solid parts, the wine matured for 16 months in new 225 liter French oak Allier.

ANALYSES:

Alcohol (%vol.): 14,7

PH: 3,50

Residual Sugar (g/l): 3,4

Total Acidity (g/l AT): 7,0

Total SO2 (mg/l): 100

Serving temperature: 16-18 °C

TASTING NOTES:

2013 harvest presents strong notes of red fruits combined with nuances of coffee, vanilla and nuts. Fully structured, complex, fresh, elegant and persistent.

GASTRONOMY:

Red meat dishes, game.

PRIZES: