

QUINTA DA BACALHÔA CENTENARIUM



PENÍNSULA DE SETÚBAL REGIONAL WINE



14,5
%vol

16°C - 18°C



Cabernet Sauvignon (75%)
Merlot (15%)
Petit Verdot (10%)



Clay Limestone



24 months in new French oak
barrels. 5 years in bottle
before the release.



75cl



3x Case
Case Weight: 4,15 kg
Case (L/W/H):
0,360 x 0,118 x 0,344 m
Case Volume: 0,014 m³



Filipa Tomaz da Costa

PROFILE

The varieties chosen for this vines, Cabernet sauvignon, Merlot and Petit verdot, are found at Quinta da Bacalhôa as the ideal “terroir” for the production of excellent wines.

Quinta da Bacalhôa is located on the north-facing half slopes of Azeitão, in a meso-climate influenced by the Atlantic. With clay-limestone and well-drained soils, the varieties planted here benefit from natural conditions that allow a desired slow and balanced maturation. After a careful selection of the grapes, the elementary wines were fermented in mills at controlled temperature, followed by a period of “cuvação” (post-fermentation skin maceration) of 2 weeks. Finally, after separating the continuous parts, they aged for 24 months in barrels, new views of 225 liters, of extra fine French oak. The final blend was prepared, resulting in – 75% Cabernet Sauvignon, 15% Merlot and 10% Petit Verdot. Bottling took place in October 2017. Since then, it aged in the Quinta’s cellars until its launch, in October 2022.

TASTING NOTES

“Huge depth of aroma, with the fruit unfolding in layers, wild berries, dried vegetables, lots of pepper and various spices. The full body accommodates ripe but powerful tannins with a perfect texture. The vigorous side of Cabernet is tamed by the politeness of Merlot and enlivened and peppered by Petit Verdot, resulting in elegant, fresh, and immense class. And promising a lot of life ahead.” - Grandes Escolhas, October Edition, No. 66

ANALYSIS

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 6,7

PH: 3,46

SO₂: 125

RESIDUAL SUGAR: 1,4

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Red meat dishes, hunt.

HISTORY

In the 2012 harvest, the project began to create a wine to commemorate the centenary of Bacalhôa Vinhos de Portugal in 2022. The challenge was great, the aim was to create a wine that combined, at the highest level, personality, richness, elegance and a long bottle aging capacity. The extraordinary quality of the Quinta da Bacalhôa grapes in the 2015 harvest soon made us believe that we could produce a strong candidate there. From a selection of grapes from this vintage, a wine was made which, after bottling, was tasted annually. In March 2022 we confirmed what we had predicted and this was the wine selected.

Revised in 17/10/2022



BACALHÔA

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