

# QUINTA DA BACALHÔA

## WHITE 2018



PENÍNSULA DE SETÚBAL REGIONAL



10°C - 12°C



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



16% of the must fermented and then  
aged



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 2018. 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 February 2019, 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 | SOIL

ALCOHOL (%VOL.): 13,5  
TOTAL ACIDITY (g/l AT): 6,0  
PH: 3,23  
SO<sub>2</sub>: 135  
RESIDUAL SUGAR: 1,2  
SOIL TYPE: LIMESTONE

### 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.



BACALHÔA

Estrada Nacional 10,  
Vila Nogueira de Azeitão  
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444  
Apartado 6  
3781-908 Sangalhos

[bacalhhoa.pt](http://bacalhhoa.pt)

+351 212 198 060 | +351 212 198 066 | [info@bacalhhoa.pt](mailto:info@bacalhhoa.pt)