

# CATARINA

## RED 2020



PENÍNSULA DE SETÚBAL REGIONAL WINE



16°C - 18°C



Castelão (50%);  
Alicante Bouschet (50%)



Sandy Soil



25% of the wine is aged in French oak  
for 12 months



75cl | 150cl



6x Case  
Case Weight: 7,13 kg  
Case (L/W/H): 0.255 x 0.172 x 0.308  
Case Volume: 0,014 m3



Filipa Tomaz da Costa

### PROFILE

Produced from Castelão and Alicante Bouschet, planted in the Peninsula de Setúbal where the grapes have excellent conditions of maturation that exalt the personality of each one of the grape varieties. Castelão and Alicante Bouschet, find the ideal terroir for rich, full-bodied and complex wines in the low-yielding vineyards of the sandy soils of Palmela. The two varieties were vinified separately using a traditional method and kept separately until the final batch was created. 25% of the wine aged in French oak for 12 months. Catarina is a wine that presents a pleasant balance between the characteristic aromas of the grape varieties and the wood, with a long persistence of taste.

### TASTING NOTES

Deep in colour, very rich and concentrated in aromas and flavours, with notes of red fruits combined with roasted nuances and well-integrated into a firm and elegant structure. Complex and long, it presents great potential of evolution.

### ANALYSIS

ALCOHOL (%VOL.): 14,3

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

PH: 3,62

SO<sub>2</sub>: 130

RESIDUAL SUGAR: 2,9

FOOD ALLERGENS: CONTAINS SULPHITES

### FOOD PAIRING

Catarina is the ideal wine to be shared at the table among friends and family. Very gastronomic and versatile which can be combined with a huge variety of dishes, such as tapas, pastas, white or red meat dishes.

### HISTORY

Named in honor of Dona Catarina de Bragança, Infanta de Portugal and Queen of England, one of the oldest brands of Bacalhôa now presents its ideal pair - Catarina Tinto.

As Catarina Branco, Catarina Tinto stands out for its jovial, irreverent and fresh presentation, translating the terroir of Península de Setúbal, conveying the permanent evolution and versatility of the brand.

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BACALHÔA

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