



PENÍNSULA DE SETÚBAL REGIONAL WINE



HISTORY

In a country like Portugal, known for its sun, with about 800 km of coastline and stunning blue ocean and cool water, where you can find some of the best fish in Europe, Bacalhôa had to invent a white wine in perfect harmony with this "Art of Living". In an era where refreshing and fruity Portuguese white wines were still thriving, it was important to create a great fresh, light, and ultra modern white wine. JP Azeitão White is a milestone in the history of Bacalhôa Vinhos de Portugal. It was a sales success and in three years surpassed the 3 million bottles sold. Now with a new image, we explain the main characteristics of each breed used, to satisfy the increasingly demanding and informed consumers.

PROFILE

Produced from the two main white varieties Fernão Pires and Moscatel de Setúbal. In 2020, the year was held with a below average temperatures in the Spring and a very wet Summer with mild temperatures, causing a slightly later ripening of the grapes. The harvest took place without rain, bringing optimal conditions for the vinification of the grapes. The Fernão Pires was harvested in August, and the Moscatel was harvested in the middle of September. These two varieties were vinified separately using a gentle press, fermented at low temperatures to promote the conservation of the primary aromas of the grape. The Moscatel wines consistently shows floral and fresh characteristics and the Fernão Pires adds structure and aromas of yellow fruits.

TASTING NOTES

JP Azeitão White 2020 presents a citrus color, very floral and fruity aroma with notes of orange blossom, pineapple and citrus. On the palate these sensations are enhanced and supplemented by a very accentuated acidity and an elegant structure, giving a fresh, long and persistent finish.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 13,0 TOTAL ACIDITY (g/I AT): 5,5 PH: 3,05 so, 110 **RESIDUAL SUGAR: 0,80** FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

A great match for grilled fish, salads or with appetizers.

PRIZES AND DISTINCTIONS

- Mundus Vini Spring Tasting 2021 - GOLD Medal

BACALHÔA

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