

Quinta da Bacalhôa

Red



14,5
%vol

16-18°C



Maintaining its classical style, Quinta da Bacalhôa 2014 presents red fruits aromas, combined with wood and spices nuances.



In the mouth, the sensations of red fruits are highlighted and combined with soft tannins. It has a fresh, slightly mineral, elegant and very complex ending.



13 months in new French Allier oak barrels.



QUINTA DA BACALHÔA RED

DENOMINATION: Regional Península de Setúbal

GRAPE VARIETIES: 90% Cabernet Sauvignon e 10% Merlot

AGEING: 13 months in French Allier oak barrels. Minimum of 6 months in the bottle.

WINEMAKER: Filipa Tomaz da Costa

SOIL TYPE: Clay-limestone

FIRST HARVEST: 1979



HISTORY:

In the 70's, due to the climate of Azeitão, where Quinta da Bacalhôa is located, it was decided to produce a wine of the most famous French grapes, Cabernet Sauvignon and Merlot. In 1979 was born the Quinta da Bacalhôa, the first Portuguese Cabernet Sauvignon. It was decided to bring to the market a wine that was vinified in its entirety in new oak, with an innovative concept for Portuguese winemaking.

PROFILE:

The vineyard planted at Quinta da Bacalhôa finds the ideal "terroir" for the production of excellent wines - red and well drained limestone soils with mild climate due to the strong Atlantic influence. The grapes chosen in Quinta's vineyard, Cabernet Sauvignon and Merlot, benefit from natural conditions for slow and balanced maturation. Both Merlot and Cabernet Sauvignon presented to the harvest, very healthy grapes, very ripe, with round and present tannins. The harvest was normal because of the great quality of the grapes.

After the fermentation of the elementary wines at controlled temperature, a period of 'cuvação' (post-fermentative skin maceration) of a week was followed.

With a careful selection, contemplating numerous tests and analyzes, the final lot was created which staged in new French oak barrels for 13 months.

ANALYSES:

Alcohol (%vol.): 14,5

PH: 3,60

Residual Sugar (g/l): 0,6

Total Acidity (g/l AT): 6,2

Total SO2 (mg/l): 110

Serving temperature: 16-18°C

TASTING NOTES:

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GASTRONOMY:

This wine pairs nicely with strongly flavored fish or poultry. We also recommend the regional cheese from Azeitão.

PRIZES:

Sakura – Japan Women's Wine Awards – Gold (2018)

Wine Enthusiast – 94 Pts (2017)

Selection Das Genussmagazin – 4 stars = Gold, Excellent (2017)