



BACALHÔA
VINHOS DE PORTUGAL



Catarina White

Península de Setúbal

Grape Varieties: 60% Fernão Pires, 30% Chardonnay, 10% Arinto

Alcohol: 13,5% Vol.

First Harvest: 1982

Winemaking: Both the Fernão Pires must and the Arinto must are fermented separately in stainless steel vats; the Chardonnay ferments in French oak casks.

Ageing: The Chardonnay was aged for four and a half months in French oak casks.

Tasting notes: Notes of yellow fruits, such as peach and pineapple, combined with subtle nuances of toasted wood, presenting a firm finish, which is very fresh, mineral, long and complex.

Serving suggestion: Soup and fish dishes, as well as spicy dishes, given its body and aromatic complexity. We also recommend it with Azeitão cheese for a contrasting flavour.

Serving Temperature: 10-12°C
