



**BACALHÓA**  
VINHOS DE PORTUGAL



## JP Private Selection Red

Península de Setúbal

**Region:** Setúbal D.O.

**Grape Varieties:** 100% Castelão (Periquita)

**Alcohol:** 14% Vol.

**First harvest:** 1987

**Winemaking:** Produced 100% from Castelão (Periquita) grape variety, derived from vines originating in the Palmela region. The sandy soils, the hot temperate climate which characterises this region and the old vines which are densely planted, constitute the ideal conditions to obtain the high quality grapes used. The classic method of winemaking is used.

**Ageing:** 12 months in oak barrels. Once bottled, it ages further in the bottle in our cellars, presenting the traditional characteristics of a Palmela wine in its 'adult' stage.

**Tasting notes:** Aromas and flavours of red fruit jam, combined with notes of dried fruits and spices.

**Serving suggestion:** Leg of lamb.

**Serving temperature:** Since a deposit may develop during ageing, decanting is recommended. Maintain the wine at room temperature (16-18°C) for at least one hour before serving.

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