



BACALHÔA
VINHOS DE PORTUGAL



Quinta da Bacalhôa Red

Península de Setúbal

Grape Varieties: 90% Cabernet Sauvignon and 10% Merlot

Alcohol: 14.5% Vol.

First Harvest: 1979

Wine making: The grape varieties chosen on the estate, a Cabernet Sauvignon and a Merlot benefit from the natural conditions to allow a slow and balanced maturation. The primary fermentation takes place at a controlled temperature (25°C), followed by a period of 'cuvaison' (skin maceration post-fermentation) of three weeks.

Ageing: After careful selection, and following numerous tastings and testings, the final lot was produced having aged for 11 months in new French oak casks.

Tasting notes: Aromas of red fruits combined with nuances of wood and spices. In the mouth, the red fruit flavours are intensified and combined with smooth tannins; it has a fresh finish, somewhat mineral, elegant and very complex.

Serving suggestion: Red meats and game.

Serving temperature: 16-18°C
