

JP Azeitão

White 2014



JP AZEITÃO WHITE 2014

DENOMINATION: Vinho Branco Regional Península de Setúbal

GRAPE VARIETIES: 55% Fernão Pires and 45% Moscatel de Setúbal

AGEING: No time spent in oak

PRODUCTION: 1.850.000 0,75 cl bottles

WINEMAKER: Filipa Tomaz da Costa

FIRST HARVEST: 1993



HISTORY:

In a country like Portugal, known for its sun, with about 800 km of coastline, with stunning blue ocean and cool water, where you can find the best fish in Europe, Bacalhôa had to invent a white wine that was in perfect harmony with this "Art of Living". In an era in which Portuguese refreshing and fruity white wines were still thriving, it was necessary to create a great white, fresh, light, and ultra modern. JP Azeitão White is a milestone in the history of Bacalhôa Vinhos de Portugal.

PROFILE:

Produced in 2014 from the two main white varieties Fernão Pires (55%) and Moscatel de Setúbal (45%). In 2014, like as 2012 and 2013, one year with a spring with below average temperatures and very wet summer and mild temperatures caused a slightly later ripening grapes. The harvest took place without rain, bringing optimal conditions for the vinification of grapes usually followed from favoring the quality of white wines obtained.

The Fernão Pires was harvested in early September, and the Moscatel been harvested in the third and fourth week 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. In December 2014, the wines were blended. The Moscatel wines consistently show floral and fresh characteristics and the Fernão Pires add structure and aromas of yellow fruits.

ANALISYS:

Alcohol (%vol.): 13,0

pH: 3,21

Residual Sugar(g/l): 1,7

Total Acidity(g/l AT): 6,4

Total SO₂ (mg/l): 120

Serving Temperature: 8-10°C

TASTING NOTES:

JP Azeitão White 2014 presents with 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 present acidity and an elegant structure giving a final, fresh, long, and persistent finish.

GASTRONOMY:

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

AWARDS:

2012 Vintage: Bronze Medal | International Wine Challenge | 2013

2012 Vintage: Bronze Medal | International Wine & Spirits | 2013

2011 Vintage: 87 pontos | Wine Spectator | 2012