

# Quinta da Bacalhôa

Red 2012



## QUINTA DA BACALHÔA RED 2012

**DENOMINATION:** Regional Península de Setúbal

**GRAPE VARIETIES:** 90% Cabernet Sauvignon and 10% Merlot

**AGEING:** 11 months in French Allier oak barrels

**WINEMAKER:** Filipa Tomaz da Costa

**SOIL TYPE:** Limestone

**FIRST HARVEST:** 1979



### HISTORY:

The "Quinta" is located on the middle slopes facing northwest at Azeitão.

The vineyard is planted on well drained red limestone soils. The varieties are Cabernet Sauvignon and Merlot.

### PROFILE:

From the vineyards located at the Quinta da Bacalhôa we selected Cabernet Sauvignon and Merlot at their highest maturity to produce Quinta da Bacalhôa 2012. Each variety is vinified separately respecting their unique ripeness for the highest quality result.

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### ANALISYS:

**Alcohol (%vol.):** 14,5

**pH:** 3,65

**Residual Sugar(g/l):** 3,3

**Total Acidity(g/l AT):** 7,2

**Total SO<sub>2</sub> (mg/l):** 100

**Serving Temperature:** 16-18°C

### TASTING NOTES:

Deep and vivid red colour, with a good concentration of spicy, oak and fruity aroma. The multi-layered palate of red fruit is lovely balanced with a firm but soft structure.

### GASTRONOMY:

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

### AWARDS:

2010 Vintage: Bronze Medal | Decanter World Wine Awards | 2013

2009 Vintage: Bronze Medal | International Wine Challenge | 2012

2009 Vintage: Bronze Medal | Decanter World Wine Awards | 2012

2008 Vintage: 93 Pontos | Editor's Choice & TOP 100 (46.º) | Wine Enthusiast Magazine | 2010