

PALÁCIO DA BACALHÔA

RED 2014



REGIONAL PENÍNSULA DE SETÚBAL



HISTORY

Since 2000, we have wanted to mark the passing of a Century and the acquisition of one of the most important monuments in the History of Portugal, The Palace and Quinta da Bacalhôa, through our wine. Considered a unique wine of exceptional quality, the concept work and company philosophy "Art Wine Passion", this is an exclusive numbered edition with a personalized phrase and signed by Comendador José Berardo. Over the years this is a common concept that reveals the soul of a unique place that, we preserve and care for as something that is extremely valuable; the Palace of Bacalhôa. The central image is different each year and as is the phrase of the Comendador, reflecting the state of soul, the world, life and wine.



Cabernet Sauvignon(60,5%),
Merlot (36,2%),
Petit Verdot (3,3%)



18 months in new French oak Allier
Minimum 19 months in bottle



75cl



6x Case
Case Weight: 5,47 kg
Case (L/W/H): 0,268 x 0,095 x 0,347 m
Case Volume: 0,009 m3



Filipa Tomaz da Costa

PROFILE

The Quinta da Bacalhôa is located in the Azeitão slopes facing Northwest, the ideal terrain for the production of excellent wines. This is red calcareous and well drained region, with mild climate due to the strong Atlantic influence. The chosen grape varieties Cabernet Sauvignon, Merlot and Petit Verdot, benefit from natural conditions for a slow maturation and balanced acidity. In 2009 the perfect conditions for ripening of the grapes occurred and the harvest presented with small black berries and, good concentration of phenolic ripeness and natural acidity. The basic wine fermented under controlled temperature (25 °C), followed by a period of 1 week cuvaison (postmaceration fermentation). Finally, after separation of the solid parts, the wine matured for 18 months in new 225 liter French oak Allier. After a careful selection of the best wines produced, made from barrel to barrel, the final batch of Palácio da Bacalhôa 2014 is 60,5% Cabernet Sauvignon, 36,2% Merlot and 3,3% Petit Verdot. Its bottling took place in May of 2016 and, already in bottle, it staged in the cellars of Quinta da Bacalhôa until its commercialization.

TASTING NOTES

The 2014 vintage, presents itself with a deep red color and very concentrated. Notes of red fruits combined with nuances of coffee, mocha, vanilla and dry fruits. Fully structured, complex, fresh, elegant and persistent.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 14,5

TOTAL ACIDITY (g/l AT): 5,6

PH: 3,48

SO₂: 120

RESIDUAL SUGAR: 4,5

SOIL TYPE: Clay Limestone

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Red meat dishes, game.



BACALHÔA

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