JP AZEITÃO **WHITE 2022**



PENÍNSULA DE SETÚBAL REGIONAL WINE









Fernão Pires (60%) Moscatel de Setúbal (40%)



Sandy Soil





25 cl | 37,5cl | 75cl | 300cl



6x Case Case Weight: 7,13 Case (L/W/H): 0,225 x 0,153 x 0,324 m Case Volume:0,011 m3



Filipa Tomaz da Costa



HISTORY

In a country like Portugal, known for its sun, with about 800 km of coastline and stunning blue ocean and cool water, where you can find some of the best fish in Europe, Bacalhôa had to invent a white wine in perfect harmony with this "Art of Living". In an era where refreshing and fruity Portuguese white wines were still thriving, it was important to create a great fresh, light, and ultra modern white wine. JP Azeitão White is a milestone in the history of Bacalhôa Vinhos de Portugal. It was a sales success and in three years surpassed the 3 million bottles sold. Now with a new image, we explain the main characteristics of each breed used, to satisfy the increasingly demanding and informed consumers.

PROFILE

Produced in 2022 from the two main white varieties of the Setúbal Peninsula, Moscatel de Setúbal (40%) and Fernão Pires (60%). In this harvest, the year was very dry, with a very hot summer, delaying the maturation of the grapes a little. Fernão Pires was harvested at the beginning of September, while Moscatel de Setúbal was harvested in the last two weeks of September. These two varieties were vinified separately, using gentle pressing methods, fermentation at low temperatures in order to preserve the primary aromas of the grape. In January 2023, the varietal wines were then blended, with those from Moscatel de Setúbal contributing to the floral characteristics and freshness of the final batch, with those from Fernão Pires responsible for a structure and aromas of yellow fruits.

TASTING NOTES

JP Azeitão White 2022 presents 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 accentuated acidity and an elegant structure, giving a fresh, long and persistent finish. These characteristics suggest that it be served very cool 8°C.

ANALYSIS

ALCOHOL (%VOL.): 13,0 TOTAL ACIDITY (g/I AT): 5,0 PH: 3,20

so, 120

RESIDUAL SUGAR: 0,60

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

A great match for grilled fish, salads or with appetizers

PRIZES AND DISTINCTIONS

- Mundus Vini Spring Tasting 2021 - GOLD Medal

Revised in 07/02/2023



BACALHÔA

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ALIANCA

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