

CATARINA

RED 2023



PENÍNSULA DE SETÚBAL REGIONAL WINE



16°C - 18°C



Castelão (50%);
Alicante Bouschet (50%)



Sandy Soil



15% of the wine is aged in French oak
for 12 months



75cl | 150cl



6x Case
Case Weight: 7,13 kg
Case (L/W/H): 0.255 x 0.172 x 0.308
Case Volume: 0,014 m3



Filipa Tomaz da Costa

PROFILE

Produced from the Castelão and Alicante Henri Bouschet grape varieties, planted on the Setúbal Peninsula where the grapes have excellent ripening conditions that enhance the personality of each variety. These Castelão and Alicante Bouschet varieties find the ideal terroir for rich, full-bodied, elegant and complex wines in the low-yielding vineyards of the sandy soils of Palmela. The two varieties were vinified separately using a traditional method and kept separate until the final blend was created. Twenty-five percent of the wine was aged for 12 months in used French oak barrels. Catarina wine presents an excellent balance between the characteristic aromas of the grape varieties and the wood, with a long-lasting taste.

TASTING NOTES

Very deep in color, very rich and concentrated in aromas and flavors, with notes of red fruit combined with toasted and vanilla “nuances” well integrated on a firm and elegant structure. Complex and long, it has great storage potential. Serve at a temperature of 16 -18°C.

ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 5,9

PH: 3,62

SO₂: 91

RESIDUAL SUGAR: 0,77

FOOD ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

Catarina is the ideal wine to be shared at the table among friends and family. Very gastronomic and versatile which can be combined with a huge variety of dishes, such as tapas, pastas, white or red meat dishes.

HISTORY

Named in honor of Dona Catarina de Bragança, Infanta de Portugal and Queen of England, one of the oldest brands of Bacalhôa now presents its ideal pair - Catarina Tinto. As Catarina Branco, Catarina Tinto stands out for its jovial, irreverent and fresh presentation, translating the terroir of Península de Setúbal, conveying the permanent evolution and versatility of the brand.

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BACALHÔA

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