

# JP AZEITÃO WHITE 2025

REGIONAL PENÍNSULA DE SETÚBAL



8°C - 10°C



Moscatel de Setúbal (55%)  
Fernão Pires (45%)



Sandy Soils



N/A



75cl



Case of 6 units.  
Case Weight: 7.13 kg  
Dimensions: 0.225 × 0.153 × 0.324 m  
Volume: 0.011 m³



João Ramos

## PROFILE

Produced in 2025 from the two main white grape varieties of the Setúbal Peninsula, Moscatel de Setúbal (55%) and Fernão Pires (45%). In this vintage, spring was rainy but summer was hot and dry, providing optimal grape ripening. Fernão Pires was harvested from the third week of August, while Moscatel de Setúbal was picked during the first two weeks of September. The two varieties were vinified separately, using gentle pressing methods and low-temperature fermentations in order to preserve the primary aromas of the grapes. In December 2025, the varietal wines were blended: the Moscatel de Setúbal contributed floral notes and freshness to the final blend, while the Fernão Pires added structure and white-fleshed fruit aromas.

## TASTING NOTES

With a citrus colour, JP White 2025 presents a very floral and fruity aroma, with notes of orange blossom, pineapple and citrus. On the palate, these sensations are enhanced and complemented by a well-present acidity and an elegant structure, giving a fresh, long and persistent finish. These characteristics suggest serving it well chilled at 8°C.

## ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY(G/L AT): 5,8

PH: 3,15

SO2: 94

TOTAL SUGAR GLUC/FRUT. (G/L): 0,48

ALLERGENS: Contains sulphites

## FOOD PAIRING

It is an excellent accompaniment to grilled fish, salads, or aperitifs.

## NUTRITIONAL DECLARATION



Revised in 04/02/2026

## HISTORY

In a sunny country like Portugal, with around 800 km of coastline and beaches, a deep blue, cold sea, and the best fish in Europe, it was inevitable to create a white wine perfectly in tune with this 'Art of Living'. At a time when Portuguese white wines were still very vibrant, fruity and refreshing, it became essential to craft a wine with great appeal – fresh, light and ultra-modern – in which the floral and fruity notes would naturally stand out.



BACALHÔA

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