

JP AZEITÃO RED 2025

REGIONAL PENÍNSULA DE SETÚBAL



14°C - 16°C



Syrah (34%)
Castelão (33%),
Aragonez (33%)



Sandy Soils



N/A



75cl



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



João Ramos

PROFILE

This vintage was produced with 34% Syrah, sourced from sandy-soil vineyards in the Palmela area. The remaining 66% of the blend consists of Castelão and Aragonez wines, originating from vineyards planted in the same region's sandy soils. The grape varieties were harvested separately, using traditional winemaking methods with short macerations and temperature-controlled fermentations to retain the fruity aromas, aiming for a modern style, full of fruit and very pleasant to enjoy young.

The final blend was made in January 2026, and bottling began in February 2026.

TASTING NOTES

With a bright red colour and a fruity aroma dominated by nuances of wild red berries, strawberries and sour cherries, it reveals on the palate flavours that mirror the aromas, integrated into a smooth and fresh tannic structure.

ANALYSIS

ALCOHOL (%VOL.): 13

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

PH: 3,63

S02: 86

TOTAL SUGAR GLUC/FRUT. (G/L): 7,7

ALLERGENS: Contains sulphites

FOOD PAIRING

This wine is ideal to accompany light meat dishes and cod, and may be served slightly cooler than usual for red wines (14–16°C).

NUTRITIONAL DECLARATION



HISTORY

In 1996, Bacalhôa Vinhos de Portugal was awarded the gratifying distinction of Company of the Year by the author of the *Practical Guide to Portuguese Wines*, in recognition of everything it had done to promote wine through increased consumption. The Bacalhôa Vinhos de Portugal range of wines is what one might call the result of 'a stroke of genius' and an excellent example of good value for money. At the time, the author of the Guide wrote about this brilliant figure: 'António Francisco Avillez thus achieved the miracle of returning wine to the masses without abandoning high-quality products; he prevented wine from following an elitist path that would have condemned it to sudden death.' The success of this wine extended to export markets, achieving very interesting sales figures in the American and Irish markets.

Revised in 04/02/2026



BACALHÔA

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