

SERRAS DE AZEITÃO

RED 2025

REGIONAL PENÍNSULA DE SETÚBAL



16°C - 18°C



Aragonez (75%),
Alicante Bouschet (25%)



Sandy-loamy



NA



37,5cl / 75cl



Caixa 6 uni. 75cl
Peso da Caixa: 7,13 kg
Dimensões 0,225 x 0,153 x 0,324 m
Volume: 0,011 m3



João Ramos

PROFILE

Produced from the Aragonez 75% and Alicante Bouschet 25% grape varieties, planted in the Setúbal Peninsula. Both varieties find the ideal terroir for a rich, elegant and smooth wine in the low-yield vineyards of Palmela's sandy soils. The different grape varieties, once they reached optimal ripeness, were vinified separately using a traditional method. The final batch was produced in May 2025 and was subsequently bottled.

TASTING NOTES

Deep red in colour, the Serras de Azeitão Tinto 2024 displays aromas of red and black fruits such as strawberry and blackberry, combined with notes of wild flowers; on the palate the sensation of this fruit is intense, resulting in a wine with a full, smooth, very fresh and persistent finish. It has an excellent bottle ageing potential.

ANALYSIS

ALCOHOL (%VOL.): 13
TOTAL ACIDITY (G/L AT): 5.5
PH: 3,56
SO2: 73
TOTAL SUGAR GLUC/FRUT. (G/L): 7.00
ALLERGENS: Contains sulphites

FOOD PAIRING

It is an excellent companion to white meat dishes or elaborately prepared fish.

NUTRITIONAL DECLARATION:



HISTORY

The red wine Serras de Azeitão has been produced since 2001.

Revised in 24/06/2026



BACALHÔA

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