

ALIANÇA GRANDE RESERVA PINOT NOIR BRUT NATURE 2018



D.O.C. BAIRRADA



8°C - 10°C



Pinot Noir (100%)



Clay-limestone



Minimum of 4 years



75cl



3x Case
Case Weight: 5,42 kg
Case (L/W/H): 0,325 x 0,105 x 0,315 m
Case Volume: 0,011 m3



Francisco Antunes

PROFILE

Produced exclusively from the Pinot Noir variety. Confirming the potential that Bairrada has to produce excellent bases of '*blanc de noirs*' sparkling wine and the enormous desire to climb another step in the Grande Reservas category, we decided 4 years ago to start producing a single varietal Pinot Noir sparkling wine. Since the beginning of the production of these base wines, we were confident that something very interesting would come out of it and therefore we proudly present this sparkling Brut Nature of Pinot Noir. The Pinot Noir variety contributes with its aromatic finesse but also with the structure and persistence of a *blanc de noir*. The pre-bottling stage 5 months and the 43 months sur lies harmonized this set that, above all, intends to be a reference not only in DOC Bairrada sparkling wines but at a national level.

TASTING NOTES

Amber reflections with very faint pink nuances, pale. Fruity aromatic notes combined with soft buttery and toasted nuances. In the mouth it is fresh, voluminous with an impressive mousse that gives it great persistence. It is a very focused wine that impresses. 1st line.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/L AT): 5,4

PH: 3,04

SO₂: 80

RESIDUAL SUGAR (g/L): 0,6

FOOD ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

Per si, with oven-roasted fish or white meats.

HISTORY

We wanted to produce a top sparkling wine, with great ability to evolve in bottle and that would immediately rise to the level of the best that is produced in Portugal. In this sense, since the 2012 harvest, the base wine ages in vat at low temperature for about 7 months and is only 'taken' in April of the following year. For us, this stage allowed us to reach a harmony in the wine that led to this final result, which we are very pleased with. 3616 bottles produced. Single disgorgement : All bottles November 2022.

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