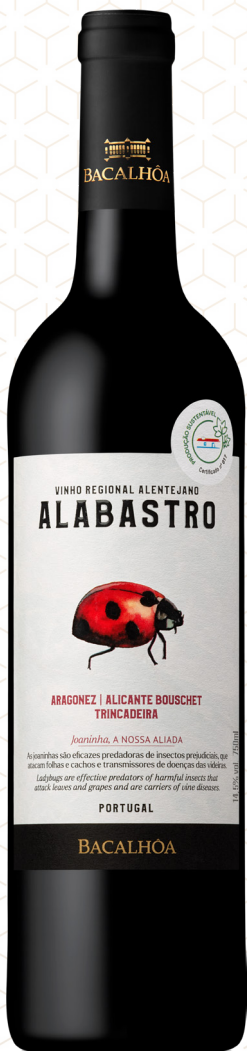


ALABASTRO

RED 2022



ALENTEJO REGIONAL WINE



Aragonez (50%),
Alicante Bouschet (40%),
Trincadeira (10%)



Clay on Marble and Schist



Stainless steel



37,5cl / 75cl



6x Case
Case Weight: 7,10 kg
Case (L/W/H): 0,225 x 0,153 x 0,324 m
Case Volume: 0,011 m3



Rui Vieira



PROFILE

This wine is produced with grapes from three of the most emblematic grape varieties in Alentejo, Aragonez, Alicante Bouschet and Trincadeira. Vinified separately in the modern Quinta do Carmo winery in Estremoz, they are fermented in stainless steel vats with temperature control. After slight post-fermentative maceration, it undergoes a brief stage in cement tanks before bottling, resulting in a wine with a strong Alentejo character, modern and young.

TASTING NOTES

Garnet colour, aroma of ripe wild fruits, reminiscent of raspberries and blackberries. Fruity and lively in the mouth with a marked note of wild fruits and black pepper, soft tannins, very pleasant with a long finish.

ANALYSIS

ALCOHOL (%VOL.): 14,0
TOTAL ACIDITY (g/l AT): 5,7
PH: 3,65
SO₂: 96
RESIDUAL SUGAR: 7,0
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Great versatility at the table, great accompaniment to grilled white or red meats, pasta, soft cheeses and even spiced fish dishes.

PRIZES AND DISTINCTIONS

Vintage 2022: Gilbert & Gaillard International Challenge 87 PTS

HISTORY

Alabastro is a wine whose name is inspired by a semi-precious marble found in the Alentejo region. Like this stone, we wanted to produce a wine that presented itself with strong and persistent flavours.

Revised in 19/12/2023



BACALHÓIA

Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

bacalhóa.pt

+351 212 198 060 | +351 212 198 066 | info@bacalhóa.pt