

ALABASTRO RESERVA

RED 2019



ALENTEJO REGIONAL WINE



Aragonez (60%),
Trincadeira (30%),
Alicante Bouschet (10%)



Clay-Limestone and Schistous



9 months in french and american oak barrels



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0.242x0.164x0.324 m
Case Volume: 0,013m3



Rui Vieira



PROFILE

Produced from the most emblematic red varieties of the region, Aragonez, Alicante Bouschet and Trincadeira were harvested during September. Varieties vinified separately in the modern Quinta do Carmo winery in Estremoz, fermented in stainless steel vats with temperature control. After slight post-fermentative maceration to preserve fruity aromas, it ages for 9 months in french and american oak barrels. When preparing the final lot, it obtained a wine with a strong Alentejo character but with a Reserve profile.

TASTING NOTES

Deep garnet colour, red and wild fruits with notes of partial oak ageing. Frank in the mouth, it shows a good body, fruity and smooth. Very pleasant and prolonged finish.

ANALYSIS

ALCOHOL (%VOL.): 14,0
TOTAL ACIDITY (g/l AT): 5,4
PH: 3,72
SO₂: 119
RESIDUAL SUGAR: 0,9
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Versatile at the table, it perfectly accompanies stewed meat dishes or oven-baked poultry. Pairs well with lightly seasoned charcuterie board and buttery cheeses.

PRIZES AND DISTINCTIONS

VINTAGE 2014: WINE ENTHUSIAST MAGAZINE 90 PTS
Vintage 2019: **Mundus Vini Spring Tasting 2024 - Gold**

HISTORY

Alabastro is a wine which name is inspired by a semi-precious marble found in the Alentejo region. We therefore intend to pay homage to this rock and its connection to the soils of many of our vineyards in this region. This wine is the result of a selection of the best wines produced with Reserve potential.

Revised in 04/03/2024



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