

# ALIANÇA BARRADA RESERVA WHITE 2023



DOC BARRADA



10°C - 12°C



Bical,  
Maria-Gomes



Clay and Limestone



Stainless Steel



75cl



6x Case  
Case Weight: 7,09 kg  
Case (L/W/H): 0.235 x 0.151 x 0.322 m  
Case Volume: 0,011 m<sup>3</sup>



Francisco Antunes

## PROFILE

Aliança BARRADA Reserva is made with the classic varieties regional Bical and Maria-Gomes, which are the most known grapes in the BARRADA region. The 2023 agricultural year took place somewhat unbalanced with long periods of heavy rainfall having been feared by some water stress of the plants. The end of the summer took place with mild temperatures but with absence freezing, which safeguarded the aromas and flavors of the white grapes. The characteristics of the year led to aromatic wines and with a lot of freshness and oxidation.

During winemaking, there is a pellicular maceration for 12 hours, followed by alcoholic fermentation at 16°C, taking advantage of only the most purest tear.

## TASTING NOTES

Pale yellow colour with greenish reflections. The aroma is fruity with hints of tropical fruit and citric notes. The palate is fresh, intense and complex.

## ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 5,1

PH: 3,01

SO<sub>2</sub>: 87

RESIDUAL SUGAR: 0,6

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

The balanced acidity of this mineral and fresh wine combines perfectly with seafood, white meat, light salads, pasta and snacks, such as peanuts and toasted almonds.

## HISTORY

Aliança BARRADA Reserva White wine was created in 1984 in honour of one of the founders of the Aliança, Ângelo Neves, one of the most important winemaker at the time in the company.

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BACALHÔA

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