

BACALHÔA BAGA

RED 2018



DOC BAIRRADA - CLÁSSICO



16°C - 18°C



Baga (100%)



Clay Limestone



14 months in new oak barrels
French



75cl



6x Case
Case Weight: 8,67 kg
Case (L/W/H): 0,264 x 0,175 x 0,319 m
Case Volume: 0,015 m3



Francisco Antunes

PROFILE

The Bacalhôa Baga is born from a terroir ideal for the Baga grape variety (clay-limestone soils and westward exposure). In this harvest, we achieved a slow maturation, and despite some rainfall during the early harvest season, we were able to obtain well-ripened and healthy fruit. This was followed by traditional vinification with cold pre-fermentation maceration and an extended cuvaison, which resulted in a wine that is intense in color, aroma, and flavor, and very elegant. A 14-month aging period in new 300-liter French and Russian oak barrels was the final step before bottling. A total of 6,120 bottles of 0.75 liters were bottled on July 21, 2020. Commercial release will begin in March 2024.

TASTING NOTES

Intense ruby colour. Fruity aromas and flavours. It presents nuances of red fruits and dark chocolate. In the mouth presents it self as a powerful wine, elegant, balanced, full-bodied and with a persistent ending.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 6,1

PH: 3,51

RESIDUAL SUGAR: 0,8

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to accompany red meat, game dishes and cheese.

HISTORY

In 2003, Aliança Vinhos de Portugal purchased Quinta da Dôna where, for some years now, a special wine had been produced using Baga as the only grape variety. Aliança Baga has always reflected the identity of the Bairrada region, the complexity of the Baga grape variety and the personality of the terroir where it is located. It is the first Bairrada Clássico that Aliança has produced since the designation Clássico was included in quality designations in the region in 2003. We did so because the aromatic and gustatory complexity and its elegance and persistence demand it.

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BACALHÔA

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