

ALIANÇA GRANDE RESERVA BRUT NATURE 2018



D.O.C. BAIRRADA



8°C - 10°C



Chardonnay and Baga



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 from Baga and Chardonnay grape varieties. The Chardonnay variety contributes to its aromatic complexity and Baga to the structure and persistence of a *blanc de noir*.

The pre-bottling stage 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

Pale yellow color. Fruity aromatic notes combined with soft buttery and toasted nuances. In the mouth it is fresh, voluminous with an impressive mousse. Finishes fresh and with great persistence.

ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/L AT): 6,8

PH: 3,10

SO₂: 54

RESIDUAL SUGAR (g/L): 0,6

FOOD ALLERGENS: CONTAINS SULPHITES

FOOD PAIRING

Per si, with fish baked in the oven.

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. 3450 bottles produced. Single disgorgement : All bottles November 2022.

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