

ALIANÇA BAIRRADA RESERVA RED 2023



DOC BAIRRADA



16°C - 18°C



Baga (80%),
Tinta Roriz (10%),
Touriga Nacional (10%).



Clay and Limestone



Stainless steel tanks



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 m3



Francisco Antunes

PROFILE

The year 2023 was a hot one, with reduced rainfall, which naturally led to an early harvest.

Even so, we believe we managed to produce a wine with characteristics that are highly appreciated by consumers – a fruity aroma, freshness, and complexity in a very pleasant, food-friendly wine that is perfectly drinkable at this young age.

The grapes were vinified with complete de-stemming and macerated for 5 days in cold conditions. Fermentation lasted about 6 days, followed by complete malolactic fermentation. The wine was made with Baga, Touriga Nacional, and Tinta Roriz grapes, selected from our best vineyards in the Bairrada region.

TASTING NOTES

Violet in color, intense and complex aromas with notes of ripe red fruits. On the palate is smooth, fruity and persistent.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 5,48

PH: 3,44

SO₂: 97

RESIDUAL SUGAR: 3,3

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to serve with grilled meat, stews and lamb.

HISTORY

Aliança Bairrada Reserva Red was created in 1984 in honor of one of the founders of Aliança, Ângelo Neves, who also had the winemaker function during his stay in Aliança.

Revised in 04/02/2025



BACALHÔA

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