

# ALIANÇA BAIRRADA RESERVA WHITE 2021



DOC BAIRRADA



13,0  
%vol

10°C - 12°C



Maria Gomes (50%) and  
Bical (50%)



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

The year of 2021 was balanced, although with somewhat reduced rainfall there were never any prospects of drought leading to water stress for plants. The summer took place with mild temperatures but with no precipitation, which safeguarded the aromas and flavors of the white grapes. However, some late precipitation, close to the harvest, forced a very careful selection of grapes, which was reflected in the exceptional quality of the white wines of this harvest.

Aliança Bairrada Reserva White is made from the Maria Gomes and Bical grapes that are mainly found in the Bairrada region. During winemaking, the process includes maceration for 12 hours, followed by alcoholic fermentation at 16 ° C, using only the purest tear wort.

## 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): 5,5

PH: 3,19

SO<sub>2</sub>: 90

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 Bairrada 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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