

ALIANÇA BAIRRADA RESERVA WHITE 2020



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 m3



Francisco Antunes

PROFILE

Aliança Bairrada Reserva White is made from the Maria Gomes and Bical grapes that are mainly found in the Bairrada region. The year of 2020 was defined by low rainfall and high temperatures leading to a delayed harvest. During winemaking, the process includes maceration for 12 hours, followed by alcoholic fermentation at 16 ° C. The Aliança Bairrada Reserva has an intense aroma which blends nuances of ripe fruit.

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 | SOIL

ALCOHOL (%VOL.): 13,0
TOTAL ACIDITY (g/l AT): 5,1
PH: 3,09
SO₂: 118
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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