

ALABASTRO RESERVA

RED 2017



ALENTEJO REGIONAL WINE



16°C - 18°C



Aragonez (45%),
Trincadeira (35%)
Alicante Bouschet (20%)



9 months in french and american
oak barrels



75cl



6x Case
Case Weight: 8,14 kg
Case (L/W/H): 0.242x0.164x0.324 m
Case Volume: 0,013m³



Hugo Carvalho

PROFILE

Alabastro Reserva 2017 was produced from the grapes, Aragonez, Trincadeira and Alicante Bouschet from different vineyards in Alentejo. The Aragonez and Trincadeira are produced in Quinta da Terrugem (Borba) and the Alicante Bouschet is produced in Barranco, nearby Redondo, a region dominated by schist soils with a low productions per hectare. Alabastro Reserva is produced in the new and modern winery of Quinta do Carmo at Estremoz. The grapes are separately vinified in stainless steel tanks with controlled temperature, to preserve the fruity aromas, followed by a short maceration. Each grape variety stays for 9 months in oak barrels. After that period, the final lot is produced and bottled.

TASTING NOTES

Alabastro Reserva Red has a deep ruby colour. With very mature red fruits completed with vanilla nuances and well toasted wood. This wine is full-bodied, smooth and persistent.

ANALYSIS | SOIL

ALCOHOL (%VOL.): 14,0
TOTAL ACIDITY (g/l AT): 5,4
PH: 3,80
SO₂: 104
RESIDUAL SUGAR: 1,6
SOIL TYPE: Clay Limestone
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to go along with all types of grilled and roasted dishes.

PRIZES AND DISTINCTIONS

VINTAGE 2014: WINE ENTHUSIAST MAGAZINE 90 PTS

HISTORY

Alabastro is a wine which name is inspired by a semi-precious marble found in the Alentejo region. Like this stone, we wanted to produce a wine that presented itself strong and with persistent flavours.



BACALHÔA

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