

BACALHÔA BAGA CLÁSSICO

RED 2017



DOC BAIRRADA CLÁSSICO



Baga (100%)



Clay Limestone



14 months in new oak barrels
French



75cl



6x Case
Case Weight: 8,67 kg
Case (L/W/H): 0,264 x 0,175 x 0,319 m
Case Volume: 0,015 m³



Francisco Antunes

PROFILE

Bacalhôa Baga was born in an ideal terroir for the Baga grape variety (soils clay-limestone and exposure to the West). In the 2017 harvest, a slow maturation was achieved, with the year progressing in the best way possible – sunny but without too much heat and despite some precipitation during the beginning of the harvest season we managed to obtain a very ripe and healthy fruit. This was followed by a traditional vinification with cold and long pre-fermentation maceration cuvaizon that allowed to obtain a wine intense in color, aroma, flavor and very elegant. A 14-month ageing period in new 300 liters barrels of French and Russian oak was the last step before bottling. 3363 bottles of 0.75 liters were bottled in 2nd September 2019.

TASTING NOTES

Intense ruby colour. Fruity aromas and flavours. It presents nuances of red fruits and dark chocolate. In the mouth presents it self as a powerful wine, elegant, balanced, full-bodied and with a persistent ending.

ANALYSIS

ALCOHOL (%VOL.): 13,5

TOTAL ACIDITY (g/l AT): 5,8

PH: 3,53

RESIDUAL SUGAR: 0,6

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to accompany red meat, game dishes and cheese.

HISTORY

In 2003, Aliança Vinhos de Portugal purchased Quinta da Dôna where, for some years now, a special wine had been produced using Baga as the only grape variety. Bacalhôa Baga has always reflected the identity of the Bairrada region, the complexity of the Baga grape variety and the personality of the terroir where it is located. It is the first Bairrada Clássico that Aliança has produced since the designation Clássico was included in quality designations in the region in 2003. We did so because the aromatic and gustatory complexity and its elegance and persistence demand it.

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BACALHÔA

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