

ALIANÇA VINHO VERDE

2023



DOC VINHOS VERDES



8°C - 10°C



Azal,
Pedernã,
Trajadura,
Loureiro



Sandy Loams



N/A



75cl



6x Case
Case Weight: 7,06 kg
Case (L/W/H): 0,235 x 0,151 x 0,322 m
Case Volume: 0,011 m3



Francisco Antunes

PROFILE

The summer took place with very high temperatures and with reduced rainfall causing an anticipation of the harvest date which, however, it guaranteed the perfect conditions for a harvest of quality. After the reception the grapes are directed without destemming to the pneumatic press where the free-run must is collected, which is conserved at low temperature and without fermentation during the year. The fermentation of the must is carried out according to the needs, the that allows us to present throughout the year, wine always fresh and elegant.

TASTING NOTES

With a citrine color and green reflections, the nose of Aliança Vinho Verde is very fruity. Slightly carbonated, in the mouth it is slightly acidic, which gives it freshness. The finish is gently sweetened. Ideal to accompany with fish and seafood dishes and Asian food.

ANALYSIS

ALCOHOL (%VOL.): 10,0

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

PH: 3,05

SO₂: 145

RESIDUAL SUGAR: 14,0

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Aliança Vinho Verde is ideal alone or with seafood, white meats, light salads or pasta. Due to its freshness, it is particularly pleasant in formal ambiances.

AWARDS AND DISTINCTIONS

Decanter Asia Wine Awards – Bronze Medal (2017)

HISTORY

Aliança Vinhos de Portugal had always as the main goal to present their clients, from all over the world, the best wines from Portuguese different regions. The bet on producing Vinho Verde speaks for itself. It completed the company portfolio and manage to distinguish and enrich our offer of exclusive wines.

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BACALHÔA

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