

# ALIANÇA DÃO

## RED 2019



DOC DÃO



16°C - 18°C



Touriga Nacional, Tinta Roriz and Jaen



12 months in 2 years old French and Russian oak barrels



75cl



6x Case  
Case Weight: 7,58 kg  
Case (L/W/H): 0,263 x 0,178 x 0,306 m  
Case Volume: 0,014 m<sup>3</sup>



Francisco Antunes

## PROFILE

The 2019 agricultural year was regular but with some very strong heat strokes that somehow brought forward the start of the harvest.

The vineyards of Touriga Nacional and Tinta Roriz used to produce Aliança Dão Tinto 2019 presented balanced production, which allowed the production of a wine with good color, aromatic complexity and great elegance, which makes it, like most wines, of this harvest, very gastronomic.

The grapes from Quinta da Garrida are harvested by machine and undergo cold pre-fermentation maceration (8°C) for 5 days, with alcoholic fermentation after 10 to 12 days (30°C). The final maceration lasts four days. 100% of the wine has malolactic fermentation. 100% of the wine has malolactic fermentation.

## TASTING NOTES

Ruby colour. Very good aromatic structure where fruit notes, very present, combine with soft nuances of toast, creating a fresh and very elegant wine. Good volume in the mouth, very soft tannins, good persistence and elegant freshness that give it enormous gastronomic capacity.

## ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 5,1

PH: 3,65

SO<sub>2</sub>: 92

RESIDUAL SUGAR: 0,9

SOIL TYPE: Granite

FOOD ALLERGENS: Contains Sulphites

## FOOD PAIRING

Ideal to go accompany stews and meat dishes.

## HISTORY

Quinta da Garrida was bought by Aliança Vinhos de Portugal in 1998. Located in the foothills of the Serra da Estrela in the Dão Region, Quinta da Garrida excels in the diversity of wines it produces. Because the vineyards are divided in separate plots, Quinta da Garrida wines are vinified separately, preserving the authenticity and character of each vineyard. The granitic soils create mineral wines of great freshness.

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