

ALIANÇA BAIRRADA RESERVA RED 2022



DOC BAIRRADA



16°C - 18°C



Baga (80%),
Tinta Roriz (10%),
Touriga Nacional (10%).



Clay and Limestone



Stainless steel tanks



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

The 2022 vintage occurred normally, but clearly marked by irregular but constant periods of rain that conditioned the production of grapes. A slow and long ripening end, clearly delayed in time, characterized this vintage as late.

Even so, we think we have managed to produce a wine with characteristics that are very pleasing to the consumer – fruity aroma, freshness and complexity in a very pleasant, gastronomic and perfectly drinkable wine at this young age.

Vinified grapes with total destemming; macerated for 5 days in the cold. Fermentation lasts about 6 days. Complete malolactic fermentation. Wine made with Baga, Touriga Nacional and Tinta Roriz grapes selected from our best vineyards in the Bairrada region

TASTING NOTES

Violet in color, intense and complex aromas with notes of ripe red fruits. On the palate is smooth, fruity and persistent.

ANALYSIS

ALCOHOL (%VOL.): 13,0

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

PH: 3,62

SO₂: 126

RESIDUAL SUGAR: 3,3

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal to serve with grilled meat, stews and lamb.

HISTORY

Aliança Bairrada Reserva Red was created in 1984 in honor of one of the founders of Aliança, Ângelo Neves, who also had the winemaker function during his stay in Aliança.

Revised in 26/03/2024



BACALHÔA

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