

ALABASTRO RESERVA

RED 2021



ALENTEJO REGIONAL WINE



16°C - 18°C



Aragonez (55%),
Trincadeira (25%),
Alicante Bouschet (20%)



Clay-Limestone and Schistous



12 months in 90% stainless steel
tanks and 10% used French oak
barrels



75cl



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



Rui Vieira

PROFILE

Produced from the most emblematic red grape varieties of the region — Aragonez, Alicante Bouschet, and Trincadeira — harvested during the month of September. Each variety is vinified separately at the modern winery of Quinta do Carmo in Estremoz, undergoing fermentation in stainless steel tanks with temperature control. After a brief post-fermentation maceration to preserve the fruity aromas, the wine is aged mainly in stainless steel tanks, with a small portion matured in used French oak barrels for 12 months. The final blend results in a wine that reflects a strong Alentejo character while displaying a Reserve-style profile.

TASTING NOTES

Beautiful garnet color, with an intense aroma of red fruits reminiscent of ripe blackberries and cherries. The partial aging in used French oak barrels gives this medium-bodied wine complexity and balance, with subtle spicy notes. Very pleasant and easy to drink, smooth on the palate with a long, very fruity finish.

ANALYSIS

ALCOHOL (%VOL.): 14,0

TOTAL ACIDITY (g/l AT): 5,2

PH: 3,66

SO₂: 88

TOTAL SUGARS (G/L): 1,2

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Versatile at the table, it perfectly accompanies stewed meat dishes or oven-baked poultry. Pairs well with lightly seasoned charcuterie board and buttery cheeses.

PRIZES AND DISTINCTIONS

VINTAGE 2014: WINE ENTHUSIAST MAGAZINE 90 PTS

Vintage 2019: **Mundus Vini Spring Tasting 2024 - Gold**

HISTORY

Alabastro is a wine which name is inspired by a semi-precious marble found in the Alentejo region. We therefore intend to pay homage to this rock and its connection to the soils of many of our vineyards in this region. This wine is the result of a selection of the best wines produced with Reserve potential.

Revised in 19/05/2025



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