

# ALABASTRO

## WHITE 2024



ALENTEJO REGIONAL WINE



10°C - 12°C



Roupeiro (45%);  
Fernão Pires (40%);  
Antão Vaz (15%)



Clay Schistous



Stainless steel



75cl



6x Case  
Case Weight: 7,10 kg  
Case (L/W/H): 0,225 x 0,153 x 0,324 m  
Case Volume: 0,011 m3



Rui Vieira

### PROFILE

Produced from grapes of the most emblematic white grape varieties of the Alentejo region—Roupeiro, Fernão Pires, and Antão Vaz—sourced from the vineyards of Quinta do Carmo. The harvest took place during the second half of August and early September, starting with Fernão Pires, followed by Roupeiro, and finally the later-ripening Antão Vaz. Each variety was vinified separately. The grapes were gently pressed, and the must was clarified by static decantation. Fermentation occurred in stainless steel tanks with temperature control to better preserve the aromas. The expressive fruit of Roupeiro, combined with the floral notes of Fernão Pires and a touch of Antão Vaz to balance the body, resulted in this fruity and persistent wine on the palate.

### TASTING NOTES

With a light yellow colour, Alabastro white presents fruity aromas with intense aromas of exotic fruits. In the mouth, the wine is fruity with nuances of tropical fruits. The wine has a balanced acidity which gives it elegance and persistence.

### ANALYSIS

ALCOHOL (%VOL.): 12,5

TOTAL ACIDITY (g/l AT): 6,7

PH: 3,17

RESIDUAL SUGAR: 0,6

FOOD ALLERGENS: Contains Sulphites

### FOOD PAIRING

Ideal to accompany appetizers, fish, pasta, salads, and even white meats.

### PRIZES AND DISTINCTIONS

Vintage 2022: Gilbert & Gaillard International Challenge 88 PTS

Vintage 2022: **Mundus Vini Spring Tasting 2024** - Silver

### HISTORY

Alabastro is a wine which name is inspired by a semi-precious marble found in the Alentejo region. Like this stone, we wanted to produce a wine that presented itself mineral, fresh with persistent and resistant citric flavours.

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BACALHÔA

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