ALABASTRO RED 2024

VINHO REGIONAL ALENTEJANO

BACALHÔA



14,0 %vol

16°C - 18°C

Aragonez (50%)
Alicante Bouschet (30%)
Trincadeira (20%)

Marble and Schist Clay Soils

Concrete Vats

75cl

Box of 6 units
Box Weight: 7.10 kg
Dimensions: 0.225 × 0.153 × 0.324 m
Volume: 0.011 m³

Francisco Antunes | João Chamorro

PROFILE

Produced from three of the most emblematic grape varieties of the Alentejo—Aragonez, Alicante Bouschet, and Trincadeira—at the Quinta do Carmo winery in Estremoz. The grapes are fermented en cuve, in stainless-steel tanks with temperature control. After a brief post-fermentation maceration and once malolactic fermentation was complete, the different varieties were blended, taking into account what we considered to be the ideal proportion of each.

The final blend then began aging in concrete vats until the bottling date. This stage results in a wine with a distinctly Alentejano character—modern, youthful, and expressive.

TASTING NOTES

Beautiful garnet color, very rich and aromatic, recalling wild berries such as blackberry, raspberry, and blueberry. Balanced, smooth, youthful, and with a very pleasant and lingering finish.

ANALYSIS

ALCOHOL (%VOL.): 14,0
TOTAL ACIDITY (g/l AT): 5,5
PH: 3,64
SO_2: 61
TOTAL SUGAR GLUC/FRUT. (G/L): 9,2
ALLERGENS: Contains sulphites

FOOD PAIRING

Very versatile, it pairs well with grilled red meats, braised white meats, or lightly seasoned rice and pasta dishes. Savory pastries, pies, or mildly aged cheeses are also a perfect match.

NUTRITIONAL DECLARATION:

HISTORY

The name Alabastro, used to describe a soft and translucent sedimentary rock—generally white in color, with a fine and smooth texture that is easy to sculpt—serves to honor the marble quarrying tradition of the Alentejo, particularly in the municipalities of Estremoz, Borba, and Vila Viçosa. This activity dates back to the Roman period and is home to one of the largest and most important marble deposits in the Iberian Peninsula, known as the Estremoz Anticline, which so strongly shapes and defines the soils and wines of this region.

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BACALHÔA
Estrada Nacional 10,
Vila Nogueira de Azeitão
2925-901 Azeitão

ALIANÇA
Rua do Comércio, 444
Apartado 6
3781-908 Sangalhos

+351 212 198 060 | +351 212 198 066 | info@bacalhoa.pt

bacalhoa.pt