

ALABASTRO

RESERVA RED 2022

ALENTEJO REGIONAL WINE



16°C - 18°C



Alicante Bouschet (60%)
Aragonez (35%),
Trincadeira (5%),



Clay-Limestone and Schistous



Aged 9 months in French and
American oak barrels.



75cl



Caixa 6uni.
Peso da Caixa: 7,13 kg
Dimensões 0.225 x 0.153 x
0.324 m Volume: 0,011 m3



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.): 13,5

TOTAL ACIDITY (g/l AT): 5,4

PH: 3,58

SO₂: 118

TOTAL SUGARS (G/L): 1,9

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.

AWARDS



Fórum de Enólogos
Gold Medal

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 28/10/2025



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