

# MONTE DAS ÂNFORAS RED 2024

VINHO REGIONAL ALENTEJANO



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: 7.13 kg  
Dimensions: 0.225 x 0.153 x 0.324 m  
Volume: 0.011 m<sup>3</sup>



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 in stainless-steel tanks with temperature control. After a brief post-fermentation maceration and at the end of malolactic fermentation, the different varieties were blended, considering what we believed to be the ideal proportion of each. The final blend then began an aging period in concrete tanks 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 prolonged finish.

## ANALYSIS

ALCOHOL (%VOL.): 14,0

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

PH: 3,64

SO<sub>2</sub>: 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 pies, pastries, or mildly aged cheeses also make an excellent match.

## NUTRITIONAL DECLARATION:



## HISTORY

This *Monte das Ânforas* Red aims to pay tribute to the ancestral winemaking methods introduced by the Romans during their occupation of the Iberian Peninsula. Even today—and increasingly so—clay amphorae (talhas) continue to be used, particularly in the Alentejo, where they have left a timeless legacy.

Revised in 09/03/2026



BACALHÔA

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



ALIANÇA

Rua do Comércio, 444  
Apartado 6  
3781-908 Sangalhos

bacalhoa.pt

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