

ALIANÇA BAIRRADA RESERVA RED 2024



DOC BAIRRADA



13,0
%vol



16°C - 18°C



Baga (80%),
Tinta Roriz (10%),
Touriga Nacional (10%).



Clay and Limestone



Stainless steel tanks



75cl



6x Case
Case Weight: 7,09 kg
Case (L/W/H): 0,235 x 0,151 x 0,322 m
Case Volume: 0,011 m³



Francisco Antunes

PROFILE

The 2024 vintage was characterised by warm weather and low rainfall, which naturally led to an early harvest.

Even so, we believe we have produced a wine that perfectly meets consumers' expectations – fruity aroma, freshness, and complexity in a wine that is pleasing, gastronomic, and enjoyable even at this young stage.

The grapes were fully destemmed and underwent a five-day cold maceration prior to fermentation, which lasted around six days. Malolactic fermentation was completed in full.

This wine is made from Baga, Touriga Nacional, and Tinta Roriz grapes, carefully selected from our finest vineyards in the Bairrada region.

TASTING NOTES

Violet in colour, with an intense and complex aroma featuring notes of ripe red fruits. On the palate, it is fresh, fruity, smooth, and persistent, showing excellent gastronomic appeal.

ANALYSIS

ALCOHOL (%VOL.): 13,0
TOTAL ACIDITY (g/1 AT): 5,1
PH: 3,61
SO₂: 117
RESIDUAL SUGAR: 3,5
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Ideal with grilled meats, meat stews, and roast kid (goatling).

HISTORY

Aliança Bairrada Reserva Red was first created in 1984 as a tribute to one of Aliança's founders, Ângelo Neves, who also served as the company's winemaker during his time at Aliança.

Revised in 14/10/2025



BACALHÔA

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