

ALIANÇA BAIRRADA RESERVA WHITE 2024



DOC BAIRRADA



13,0
%vol

10°C - 12°C



Bical,
Maria-Gomes



Clay and Limestone



Stainless Steel



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

Aliança Bairrada Reserva is made from the classic regional varieties Bical and Maria-Gomes, the most common white grape varieties in the Bairrada region. The 2024 agricultural year was somewhat unbalanced, with extended periods of heavy rainfall, raising concerns about potential water stress for the vines. However, the end of the summer brought mild temperatures and no rainfall, which helped preserve the aromas and flavors of the white grapes. The year's conditions led to aromatic wines with great freshness and elegance.

During vinification, the grapes underwent skin maceration for 12 hours, followed by alcoholic fermentation at 16°C, using only the purest free-run juice.

TASTING NOTES

Pale yellow colour with greenish reflections. The aroma is fruity with hints of tropical fruit and citric notes. The palate is fresh, intense and complex.

ANALYSIS

ALCOHOL (%VOL.): 13,0

TOTAL ACIDITY (g/l AT): 5,9

PH: 3,11

SO₂: 102

RESIDUAL SUGAR: 0,8

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

The balanced acidity of this mineral and fresh wine combines perfectly with seafood, white meat, light salads, pasta and snacks, such as peanuts and toasted almonds.

HISTORY

Aliança Bairrada Reserva White wine was created in 1984 in honour of one of the founders of the Aliança, Ângelo Neves, one of the most important winemaker at the time in the company.

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BACALHÔA

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