

ALIANÇA BAGA BAIRRADA RESERVA BRUT NATURE SPARKLING WINE 2022

DOC BAIRRADA



12,5
%vol

8°C - 10°C



Baga (100%)



Clay-Limestone



Minimum 24 months



75cl



3-bottle case. Case weight: 5.10 kg.
Dimensions: 0.322 x 0.227 x 0.085 m.
Volume: 0.006 m³



Francisco Antunes

ALIANÇA

Baga Bairrada

RESERVA BRUT NATURE

PROFILE

With 24 months of bottle ageing on the lees from the second fermentation, prior to disgorgement, this wine showcases the fruit and body characteristic of the Baga variety, alongside the full complexity, creaminess and persistence gained from extended cellar ageing.

The dry and firm character of this sparkling wine makes it equally suited to be enjoyed as an aperitif or paired with a main course, highlighting its remarkable versatility at the table.

TASTING NOTES

Pale yellow in colour, with highly attractive aromas including notes of citrus, green apple and bread dough. On the palate, it is a vibrant sparkling wine with great energy, revealing a beautiful freshness on the finish.

ANALYSIS

ALCOHOL (%VOL.): 12,5

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

PH: 3,09

TOTAL SUGAR GLUC/FRUT. (G/L): 1,6

ALLERGENS: Contains Sulphites

FOOD PAIRING

We suggest enjoying it as an aperitif, paired with starters or any fish or white meat dish. It is a sparkling wine of choice to accompany the traditional Bairrada roast suckling pig.

HISTORY

This is the first Aliança sparkling wine reference to be produced exclusively as a "blanc de noirs", made entirely from the red Baga variety. This sparkling wine aims to give well-deserved prominence to the Baga grape, the most traditional red variety of the Bairrada region, showcasing its full versatility and adaptability in the production of diverse wine styles and profiles.

Revised in 12/02/2026



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

