

ALIANÇA PARTICULAR - VINHA DA RIGODEIRA BAIRRADA RESERVA BRUT NATURE 2022

Vinha da Rigodeira - Field Blend



8 - 10 °C



Chardonnay (50%)
Baga (30%)
Pinot Noir (20%)



Clay-Limestone



Minimum 36 months



75 cl | 1,500 cl



Case of 3 units
Case weight: 4.82 kg
Dim.: 0.323 x 0.227 x
0.085 m | Vol.: 0.006 m³



Francisco Antunes |
Magda Costa

HISTORY

It is a return to the past in the history of Aliança sparkling wines.

Following the planting in 2020 of the first vineyard in Bairrada exclusively conceived and executed to produce base wines for sparkling wine, with the three grape varieties that sustain the entire DOC Bairrada sparkling wine range from Aliança - Baga, Chardonnay and Pinot Noir - we decided to recreate a charismatic sparkling wine that once shone in our portfolio: the **Aliança Particular**.

We enriched this wine with two concepts: the dedication to one particular vineyard - **Vinha da Rigodeira** - and the notion of a blend of the varieties existing in the vineyard - **Field Blend**.

PROFILE

Using a blend of the three grape varieties present in the Vinha da Rigodeira and combining them according to their characteristics each year, without being subject to pre-defined percentages and enjoying total creative freedom, we have created a sparkling wine that will shine high within the **ALIANÇA** sparkling wine range.

With 36 months in bottle on the lees of the second fermentation prior to disgorgement, it highlights the fruit and body of the Baga variety, the freshness of the Chardonnay and the creaminess of the Pinot Noir, displaying all the aromatic and gustatory complexity and persistence resulting from the cellar ageing.

The characteristics of this sparkling wine allow it to be enjoyed as an aperitif or as an accompaniment to the main course, underscoring its remarkable versatility at the table.

TASTING NOTES

It presents a yellow colour with greenish nuances and a complex aroma with very attractive white-flesh fruit notes, including hints of pear and peach.

On the palate it is a vibrant sparkling wine, with great creaminess and plenty of energy, revealing a beautiful freshness on the finish.

ANALYSES

ALCOHOL (% VOL.): 12.5

TOTAL ACIDITY (g/L TA): 5.6

pH: 3.04

SO2: —

TOTAL SUGAR Gluc./Fruc. (g/L): 1.2

ALLERGENS: CONTAINS SULPHITES

GASTRONOMY

We suggest serving it as an aperitif, accompanying starters or any fish dish or white meat. It is a sparkling wine of choice to accompany the traditional *Leitão à Bairrada* (Bairrada-style roast suckling pig).

NUTRITIONAL DECLARATION:



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