

ALIANÇA BAIRRADA RESERVA WHITE 2025

DOC BAIRRADA



10°C - 12°C



Bical (50%),
Maria-Gomes (50%)



Clay-limestone



Cubas de aço inox



75cl



Box of 6 units
Box weight: 7.09 kg
Dimensions: 0.235 × 0.151 × 0.322 m
Volume: 0.011 m³



Francisco Antunes | Magda Costa

PROFILE

Aliança Bairrada Reserva White is produced from the classic regional grape varieties Bical and Maria Gomes, the most common white grapes in the Bairrada region.

The 2025 growing season was somewhat unbalanced, with long periods of very low rainfall, raising concerns about possible water stress in the vineyards. Late summer brought mild temperatures and an absence of precipitation, helping to preserve the aromas and flavours of the white grapes. These conditions resulted in wines with expressive aromatics, remarkable freshness, and elegance.

During vinification, the grapes undergo 12 hours of skin maceration, followed by alcoholic fermentation at 16°C. Only the purest free-run juice is used, ensuring the wine's finesse and quality.

TASTING NOTES

Pale yellow colour with greenish reflections. On the aroma, it is fruity with nuances of tropical fruits and lemony notes. In the mouth, it is fresh, intense and complex.

ANALYSIS

ALCOHOL (%VOL.): 13

TOTAL ACIDITY (g/l AT): 5,85

PH: 3,16

S02: 97

TOTAL SUGAR GLUC/FRUT. (G/L): 0,5

ALLERGENS: Contains sulphites

FOOD PAIRING

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

HISTORY

The Aliança Bairrada Reserva White is a wine that was created in 1984 in tribute to one of Aliança's founders, Ângelo Neves, who was, in his time, one of the winery's most important winemakers.

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BACALHÔA

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