

ALIANÇA VINHO VERDE

2025

DOC VINHOS VERDES



8°C - 10°C



Azal,
Pedernã,
Trajadura,
Loureiro



Sandy-loam soils



N/A



75cl



Case of 6 bottles
Case weight: 7.06 kg
Dimensions: 0.235 × 0.151 × 0.322 m
Volume: 0.011 m³



Francisco Antunes

PROFILE

The summer season was marked by very high temperatures and low rainfall, leading to an earlier harvest date which nevertheless ensured ideal conditions for a high-quality vintage. Upon reception, the grapes are sent directly to the pneumatic press without destemming, where the free-run juice is extracted. This juice is then kept at low temperature, without fermentation, throughout the year. Fermentation is carried out according to production needs, allowing us to offer, year-round, a wine that is always fresh and elegant.

TASTING NOTES

With a pale lemon colour and greenish highlights, Aliança Vinho Verde shows an intensely fruity nose. Slightly effervescent, it reveals a lively, gently acidic palate that provides great freshness. The finish is smooth and subtly sweet.

ANALYSIS

ALCOHOL (%VOL.): 10,0

TOTAL ACIDITY (g/l AT): 6,1

PH: 2,96

SO2: 108

TOTAL SUGAR GLUC/FRUT. (G/L): 17,8

ALLERGENS: Contains sulphites

FOOD PAIRING

Aliança Vinho Verde can be enjoyed on its own or with seafood, white meats, light salads or pasta. Its freshness makes it especially pleasant in relaxed, informal occasions.

HISTORY

Aliança Vinhos de Portugal has always had as its main objective to present consumers around the world with the best wines from Portugal's different wine regions. The company's commitment to Vinho Verde production speaks for itself. This strategic choice has complemented the company's portfolio and enriched our range of exclusive wines.

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BACALHÔA

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